

**DESHI MIX**  
BY SALINA PARVIN

# Welcome drinks for wedding guests

Drinks are an important part of any wedding, be it the wedding reception drink, welcome drink upon arrival, or drink with the meal. In our country, wedding drinks are mostly non-alcoholic. One popular choice is the refreshing sherbet, a cool, sweet, aromatic drink made from concentrated fruit or fruit petals, traditionally mixed with cold water before serving, but may also be served concentrated for that added flavour. You could also use milk to dilute sherbet. It is commonly served in countries like India, Turkey, Iran, Pakistan, the Middle East etc. and serving it in weddings, regardless of which programme, is a refreshing idea.

## SANDALWOOD SHERBET

Sandalwood sherbet is an exotic drink which will rejuvenate your senses. You wouldn't be wrong to call it the king of drinks. Colourful and aromatic, this drink is sure to win over anyone willing to give it a try.

### Ingredients

100g sandalwood, 500g sugar  
¼ tsp saffron threads, 250ml water  
1 tsp glucose syrup

### Method

Boil sandalwood in water for 15 minutes. Then add glucose syrup, saffron and sugar, mix and cook for 15 minutes more. Now



strain and pour in a bottle to keep in the fridge. Pour 25ml concentrated sandalwood sherbet into one glass of chilled water, and shake well before drinking. Sandalwood sherbet can be taken at any time of the day or night.

## ZAFRANI SHERBET (SAFFRON FLAVOURED DRINK)

### Ingredients

10 saffron threads

1l milk

40g sugar

A pinch of ground cardamom

10-12 almonds, blanched and slivered

10-12 pistachios, blanched and slivered

4 scoops saffron ice-cream

### Method

Place a saucepan over high heat, add the milk and bring to a boil. Lower the heat to medium and simmer, stirring frequently for 10 minutes. Meanwhile, scoop out 2 table-



spoons of hot milk from the saucepan and place in a cup. Add saffron threads into the hot milk and set aside. Add sugar, and cardamom into the pan filled with saffron milk and simmer for another 5-6 minutes until thick and creamy. Remove from heat, add almonds and pistachios, and stir well. Let it cool to room temperature and then chill in the refrigerator. Pour saffron milk into 4 glasses, top each with a scoop of ice-cream and serve immediately. If you do not have saffron ice cream, plain vanilla works too.

## GULKAND SHERBET

Gulkand sherbet is an Indian drink made with preserved rose petals, or jam and betel leaves. Gulkand has a unique feature and an enticing aroma. You can serve this refreshing drink on special occasions and festivals.

### Ingredients

4 tbsp gulkand  
10 betel leaves  
2 tbsp honey



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