

# Chocolate *shahi* tukra

## INGREDIENTS

1. Round/triangular cut bread – 8 pieces
2. Water - 1 cup
3. DANO Cream – 2 tbsp.
4. DANO Captain Chocolate Milk Powder 30 gm – 4 packs
5. Butter – 2 tbsp.
6. Almond slices – 1 tbsp.
7. Cherries – 4 pieces

## PREPARATION

Step 1: Fry round/triangular shaped bread with 1 tbsp. of butter until it's brown.

Step 2: Boil 1 cup of water with 4 packs of DANO Captain Chocolate Milk Powder and 1 tbsp. of Butter.

Step 3: Spread DANO Sterilized Cream and thin sliced Almonds in between two pieces of bread.

Step 4: Put the mixture of chocolate over those two pieces of bread then decorate and serve.

DANO Captain Chocolate Milk Powder will make your Shahi Tukra more nutritious as it is enriched with Calcium, Vitamin, Iodine and Protein.

# Chocolate *mocha* coffee

## INGREDIENTS

1. DANO Captain Chocolate Milk Powder 30 gm – 2 packs
2. Coffee powder – 1 tsp.
3. Hot water – 1 cup
4. Thick hot milk – ½ cup

## PREPARATION

Step 1: Put Coffee powder into 2 tbsp. of hot water and stir.

Step 2: Stir DANO Captain Chocolate Milk Powder into hot water and mix it with the coffee.

Step 3: Finally beat milk properly and pour it over the coffee and chocolate mixture and enjoy!

DANO Captain Chocolate Milk Powder will make your Mocha Coffee more tasty and nutritious as it has Calcium, Vitamin, Iodine and Protein.

