

cubes at a time into the oil, making sure they stay separated while frying. Fry till golden brown.

Repeat until all cheese cubes are fried. Place on paper towels to drain. Serve fried cheese balls with sauce.

VERMICELLI COATED CHICKEN CUTLETS

Ingredients

For the filling —

- 200g chicken, boneless and boiled
- 3 tbsp capsicum, finely chopped
- 2-3 tsp coriander leaves, chopped
- 2-3 stems of spring onions
- 100g cheese

it to make flat patty. Continue this until you make all of the mixture into patties. Crumble vermicelli in a plate and add some breadcrumbs to it.

Heat oil in a pan. Coat the patties first with egg, and then vermicelli-breadcrumbs mixtures. Fry the patties until they are crisp and golden brown on each side. Serve hot with sprinkle of coriander and spring onions.

CAKE POPS

This is a form of cake styled as a lollipop. Cake pops are perfect sweet ending for so many occasions, especially for any



- 1 tsp black pepper powder
 - 1 cup milk
 - 1 tbsp butter
 - 2 tbsp flour
 - Salt to taste
- For the patty —
- 400g potatoes, boiled and peeled
 - 1 tsp red chilli powder
 - ½ tsp salt
 - 1 egg for coating
 - 3 tbsp breadcrumbs
 - Vermicelli for coating
 - Oil for fry

Method

First prepare the chicken mixture filling. Heat butter in a pan and dry flour. Add milk and stir continuously until it becomes a thick sauce. Add cheese, salt black pepper, chicken, capsicum, spring onions, coriander and keep stirring and mixing for 2 minutes.

Remove from heat and allow it to cool down.

In a large bowl, mash boiled potatoes, red chilli powder and salt to it. Mix it well. Divide the potato mixture into equal portions. Now take some potato mixture in your hand and press it flat in the palm. Put a spoonful of chicken filling in the middle and wrap it close, forming a ball and then press



event that has a theme, as they can be easily customised with bright colours and decorations.

A cake pop is essentially a truffle made of a blend of cake crumbs and frosting that is dipped in candy melts. Cake pops are often topped with sprinkles or decorated in way to look like flowers, animal, you name it.

Ingredients

For the cake —

- 200g butter
- 200g caster sugar
- ½ tsp vanilla extract
- 3 large eggs
- 200g flour

For the buttercream —



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- 125g butter
- 300g icing sugar
- ½ tsp vanilla extract
- 2 tbsp milk
- 300g white chocolate, melted to dip
- Colourful sprinkles, to dip

Method

First make the cake. Heat oven to 160°C. Grease and line the cake pan. Place the butter, sugar and vanilla extract



Melt the white chocolate in the microwave. Blasting it and stirring at 10-second intervals until smooth.

Tip the sprinkle into another bowl.

Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then place upright in a mug to dry at room temperature for an hour or in the fridge for 30 minutes. Cake pops are ready to serve.

DRY FRUITS AND NUTS KHEER

A special, rich and creamy dessert that is loaded with nutrition from milk, various nuts and dry fruits. This kheer is very rich and delicious, and easy to make, and does not use any grain or rice.

Ingredients

- 1 litre full cream milk
- 2 tbsp chopped almonds
- 2 tbsp chopped cashews
- 2 tbsp chopped raisins
- 2 tbsp chopped walnuts



into a bowl, and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake pan and bake for about 25-30 minutes. Set aside to cool completely.

While the cakes are cooling, make the butter cream.

In a large bowl, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooked, crumble into large crumbs. Add the butter cream and stir together.

Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate. Push a lollipop stick into each, then put into the fridge for an hour to set.

- 3 tbsp chopped dates
- Sugar to taste

Method

Pour milk into deep vessel and allow it to boil. When the milk begins to boil, lower heat to the lowest level, and keep on the flame for 5 minutes. Then add the nuts and the dry fruits to the boiling milk. Stir continuously and cook the mixture for 10 minutes. Now add sugar and cardamom powder. Stir until the sugar is dissolved completely. Cook for another 2-3 minutes. When it is done, turn off the flame. Allow the kheer to cool a little and then transfer to a serving bowl. Garnish with mixed nuts and serve hot or cold.

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