

FRUIT CUSTARD

This combines the rich taste of custard with the vivid, fresh taste of a variety of fruits to create a delightfully creamy treat. Ideal for joyous occasions such as Eid, this dish lends a cosy quality to any family get-together. Fruit custard will make your Eid festivities happier and more communal, whether served as a refreshing snack or after a celebratory feast.



FALOODA

Falooda is a delectable and refreshing dessert that perfectly combines the richness of milk with the delightful textures of jelly, fruits, and ice cream. This layered delicacy, native to the Indian subcontinent, is popular during celebratory events and represents happiness, festivity, and the comforts of home.

The classic recipe gets a new touch from the Radhuni Falooda Mix, enhanced with tapioca pearls, noodles, raisins, and basil seeds. It becomes an appealing delicacy for family get-togethers.

INGREDIENTS

Jelly powder
Radhuni Falooda Mix (this includes tapioca pearls, noodles, raisins, and basil seeds)
Additional ingredients required –
One cup water
1 litre milk
1 apple
10 strawberries
1 cup grapes, 2 kiwis
Scoops of ice cream

METHOD

Preparing the jelly is the first stage with the help of Radhuni Falooda Mix.



INGREDIENTS

2½ tbsp Radhuni Custard Powder
¼ cup water
500ml milk
4 tbsp sugar
1 apple
1 cup grapes
½ cup pomegranate arils
1 cup diced strawberries
2 tbsp sliced almonds
2 tbsp pistachios
2 tbsp raisins

METHOD

Mix water and Radhuni Custard Powder until the mixture is lump-free and smooth. Pour the milk and sugar into a saucepan, set over medium heat, and

bring to a boil. Now, lower the heat and whisk constantly to incorporate the custard powder mixture smoothly. Stir until all the ingredients are properly incorporated and the custard thickens. It will continue to get thicker as it cools, so remove it from the fire and let it cool.

After the custard cools to room temperature, stir in the chopped apple, raisins, sliced almonds, diced strawberries, grapes, and pomegranate seeds. Gently stir everything together to ensure that the fruits and nuts are distributed evenly. Add chopped nuts and raisins to the top as a garnish before serving. Enjoy your delectable fruit custard cold!

Whisk well after dissolving the jelly powder in a cup of water. For 4 to 5 minutes, while stirring constantly, bring this mixture to a boil over medium heat. Once the hot jelly mixture has cooled to room temperature, transfer it to a small dish and chill until it solidifies.

In the meantime, cut the grapes in half and chop the apples, strawberries, and kiwis into cubes. In a big pot, bring the milk to a boil. Add the whole Radhuni Falooda Mix and stir thoroughly. Over medium-high heat,

let the mixture come to a boil while whisking continually. Remove it from the heat source as soon as it boils and let it cool.

Dice the set jelly into tiny cubes and add them, along with the chopped fruits, to the chilled falooda mixture. To present, arrange the fruit combination and falooda in serving glasses, beginning with a few jelly cubes at the bottom. Scoop some ice cream on top, then savour this deliciously cool treat.



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