

#CHECK IT OUT

RADHUNI FALOODA – MANGO BLISS IN A GLASS!

Nothing completes an Eid feast without some sweets, ranging from Custard Mix, Firni Mix, Jorda Mix and Kheer Mix — Radhuni has it all. But for this Eid, nothing will keep you cool like a glass of iced Radhuni Falooda Mix—Mango Flavor. After a hearty dinner, ending the night on a light and sweet note is the best thing you can do as it is creamy, fruity, and pleasantly decadent. This falooda will be a hit whether it is served by itself or with a dollop of ice cream on top.

Ingredients

1 packet Radhuni Falooda Mix –
Mango Flavor
500ml chilled milk
½ cup soaked chia seeds
½ cup cooked vermicelli
(optional, for extra texture)
1 scoop vanilla or mango ice

cream (for topping)
1 tbsp chopped nuts (almonds, pistachios)
½ cup diced mango (optional, for garnish)

Method

Mix Radhuni Falooda Mix –
Mango Flavor with cold milk
in a big glass or jug, well until
totally dissolved. Add sugar,
if you so like. For more sweet
and savoury texture, add
cooked vermicelli (cold) and
soaked chia seeds. Let it chill
in the refrigerator for 15 to
20 minutes; then, pour into
glasses. Top with a scoop of ice
cream, chopped almonds, and
sliced mango for additional
decadency just before serving.
Present right away and savour
this rich, fruity treat!

By K Tanzeel Zaman

