

*Instant*  
*Malai Kulfi* 

## Ingredients

- Full fat milk 1 litre.
- Khova 300 grams.
- Sugar 35-50 grams.
- Saffron optional.
- Maida 1 table spoon.
- Roasted almond and pistachio flakes - 50 grams.

## Procedure

- Boil milk on low flame, keep collecting the cream (malai) that's formed into top into a bowl.
- Let the milk reduce to  $\frac{1}{2}$ .
- Mix maida in cold water and add into the boiling milk, stir till thick & smooth.
- Add room temperature khova and box well.
- Add sugar and adjust sweetness, add the collected malai and mix.
- Add in the nuts, pour in moulds freeze for 5-6 hours and serve frozen.

## Notes:

*Art of Baking* 