DietCloud – Recipe

Recipe Name: Double Ka Meetha Recipe With Mixed Nuts Rabri

Diet Type:

Course: Dessert

Cuisine: Hyderabadi

Quantity:



Ingredients

Ingredient	Quantity
• 500 ml Milk • 6 Whole Wheat Brown Bread • 1/4 cup Sugar • 1/2 cup Water • 1/4 teaspoon Cardamom Powder (Elaichi) • 1 tablespoon Cashew nuts - finely chopped • 1 tablespoon Badam (Almond) - finely chopped • 1 tablespoon Pistachios - finely chopped • Saffron strands - few • 1/2 teaspoon Rose water • Ghee - for shallow frying	4

Preparation

• To prepare Double Ka Meetha Recipe With Mixed Nuts Rabri, trim the edges of bread slices and cut each slice into 4 triangles (if the bread slices are bigger) or 2 triangles (if the bread slices are smaller).
• Keep aside.
• Now prepare the sugar syrup by boiling water and sugar on medium flame till 1 string consistency.
• Then turn off the flame, add rose water, give a quick stir and keep aside.
• Pour milk in a heavy deep bottom pan, boil on low-medium flame until reduced to half.
• Keep stirring constantly to avoid charring of milk.

• Turn off the flame and keep aside to cool.
• On a nonstick tawa, shallow fry the triangular bread slices with ghee till brownish in color and crisp.
• Dip each bread slices into the sugar syrup and arrange on a serving plate.
• Pour the thickened milk (rabri) over the bread slices.
• Sprinkle finely chopped nuts and few saffrons over the rabri.

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Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)