

Recipe Name: Milk Powder Chena Burfi Recipe

Diet Type:

Course: Dessert

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 liter Milk	8
• 2 tablespoons White vinegar - or lime juice	
• 1/2 cup Sugar	
• 1/2 cup Milk Powder	
• 1 cup Condensed Milk	
• 4 Cardamom (Elaichi) Pods/Seeds - crushed	
• 3 tablespoons Ghee	
• 1 tablespoon Pistachios - chopped	
• 1/8 teaspoon Saffron strands - optional	
• 1 or 2 Yellow food colour - optional	

Preparation

- To begin making the Milk Powder Chena Burfi recipe, we need to prepare chena first.
- Boil the milk on high heat in a thick bottomed pan.
- As soon as milk starts boiling turn the heat medium and then add white vinegar or lime juice in it.
- Keep on stirring the.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
322	10	45	15	0	35