

Recipe Name: Thandai Srikhand Tart Recipe
Diet Type:
Course: Dessert
Cuisine: North Indian Recipes
Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 1-1/2 cups All Purpose Flour (Maida)	4
• 1 pinch Salt	
• 1/4 Cardamom Powder (Elaichi)	
• 1/4 teaspoon Cinnamon Powder (Dalchini)	
• 1 teaspoons Black pepper powder	
• 1 pinch Nutmeg powder	
• 5 tablespoons Butter (unsalted) - cold	
• 1/4 cup Fresh coconut - grated	
• 2 tablespoons Badam (Almond) - blanched and peeled	
• 2 tablespoons Cashew nuts	
• 2 tablespoon Pistachios	
• 1 teaspoon Poppy seeds	
• 1/4 cup Sugar - powdered	
• Chilled water	
• 2 cups Shrikhand	
• Pistachios - few for garnishing	
• Mixed fruits - Assortment of fruits like	

Preparation

- The next step is to make the Thandai Flavored Tart recipe.
- Powder the nuts together until you get a coarse mixture.
- In a large mixing bowl, add all the ingredients including the powdered nuts, chilled butter and knead well till you get a coarse crumb like mixture.
- Add a little cold water at a time and knead to make a firm dough.
- Take care to add a tablespoon of cold water at a time.
- Once the thandai tart dough is ready, cover it with cling film and keep it in the refrigerator for 30



minutes.

- Preheat the oven at 180 degrees and line a parchment paper in a 7" tart pan.
 - Take out the dough from the fridge.
 - Dust the surface with flour and roll the tart dough to make a circle large enough to fit the 7 inch tart pan.
 - Now carefully invert the rolled dough over the tart mould.
 - Press the dough on to the sides and bottom of the tart pan.
 - Prick the tart dough with a fork all around and place it in the preheated oven to bake for about 30 to 40 minutes until you notice the tart is browned and golden in color.
 - Once tart is baked, remove it from the oven and allow it to cool completely.
 - Keep the Thandai tart in its pan.
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- Top the Thandai tart with your choice of fresh fruit or berries before serving.
 - Sprinkle nutmeg powder and pistachios on it and enjoy this fruity flavoured Thandai Shrikhand Tart Recipe for Holi Festival or any other special occasion.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	8	45	15	2	25