

Recipe Name: Black Cherry Glazed Thandai Burfi Recipe

Diet Type:

Course: Dessert

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 tablespoons Thandai Masala	4
• 500 gram Bottle gourd (lauki) - grated	
• 120 gram Khoya (Mawa)	
• 100 gram Sugar	
• 1-1/2 tablespoon Ghee	
• 1 tablespoon Cashew nuts - chopped	
• 1 tablespoon Badam (Almond)	
• 1/2 teaspoon Cardamom Powder (Elaichi)	
• Green food colour - a pinch (optional)	
• 1/2 cup Cherry Preserve /Jam - for glazing	

Preparation

- To begin making Black Cherry Glazed Thandai Burfi Recipe, firstly heat a pan with clarified butter and add the grated bottle guard.
- Cook the bottle gourd for about 6-7 minutes or until it becomes soft.
- Add in the required sugar and cook it until the mixture becomes dry.
- Once it is done, add mawa, thandai masala, chopped cashews, chopped almonds, cardamom powder and a pinch of green colour.
- Make sure that you mix everything well.
- (You can avoid the green colour)Meanwhile, grease an aluminium tray with ghee.
- Pour this mixture in the tray and spread it evenly.
- Let it cool down for 3-4 hours.
- After 3-4 hours, cut the pieces of your desired shape.
- Spread cherry glazed spread on the burfi and garnish them with some chopped almonds.



Macronutrients

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