



Paan kulfi

Tell the story of the recipe...

Ingredients

2 Ltrs Milk

400 gms Milkmaid

1 tbsp cornflour

75 gms Gulkand

1 tbsp Tutti Fruti

2 tbsp Dried pan

How many servings?

Steps

How long to cook?

- 1 Boil milk & keep it on simmer till it starts to thicken. Keep stirring. Add milkmaid & corn flour stirring continuously
- 2 Once milk quantity is reduced to about half, remove from stove & let it cool down.
- 3 Now, add gulkand, dried pan and some tutti frutti to it & stir. Set in kulfi moulds & freeze for 6-8 hrs
- 4 Serve anytime in summers :)