

ALMOND DELIGHT

INGREDIENTS	QUANTITY
FOR PRALINE	
Sugar	100gm
Roasted Almond	75 gm
FOR PRALINE YOGURT	
Hung Yogurt or Greek yogurt	100ml
Honey	25 ml
Almond Praline	25 gm
FOR ALMOND HALWA	
Milk	200ml
Sugar	25 gm
Ghee (clarified butter)	50 gm
Almond Powder	150 gm
Saffron	Pinch

METHOD:-

- Heat the sugar in a pan until golden brown, keep stirring – add roasted almond and mix well. Remove it from fire and pour over a grease proof paper. When the mixture cools down crush them into powder. Store in a airtight container.
- In a clean bowl, combine the yogurt, honey and half the praline, whisk together and keep aside.
- Heat the milk in a pan, add saffron and sugar. Bring it to boil and keep aside.
- In a Cauldron or Wok (preferably iron) heat the ghee, add almond powder and fry till it takes on golden hue.
- Add the boiled saffron milk and keep stirring until the mixture leaves the side of a wok and butter separates.

SERVING:-

- Take 4 nos. shot glasses, put 1 tsp of powdered praline in each glass top with honey yogurt and garnish with praline.

- Put the almond halwa into 4 small ramaken bowl, press and de mould on to a serving plates, garnish with roasted almond.
- Serve along with almond ice-cream and praline yogurt.

Almond delight consists of three parts :

The almond halwa is a traditional dish made of almond powder, sugar, saffron and ghee. This is a pudding which is rich and flavourful.

The praline yoghurt is inspired from the traditional dessert shrikand but instead of sugar we have used honey to sweeten it and the praline to give it a crunchy texture.

The almond ice cream is made of a thandai mixture, which traditionally would have been a drink. It has ginger added to it.

The idea behind this dessert is to give a varied taste and texture in a single platter.

