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Rich Bread Pudding With Dried Fruits

Ingredients

8 slices of white bread
150g ghee
1 litre whole milk
200g condensed milk
50g sugar
2 g green cardamom powder
2 g saffron
Dried fruits (store bought)
FOR THE GARNISH:
Saffron threads
Ice cream

Preparation

- 1 First put the milk, sugar, cardamom powder, saffron and condensed milk in a heavy-bottomed pan.
- 2 Allow all this to boil, but stir continuously.
- 3 Let the sweet liquid boil till the milk reduces to almost half the quantity.
- 4 Now take off the flame and keep aside to cool.
- 5 After that cut the bread slices into rounds and keep aside.
- 6 Heat the ghee and fry the bread in it until golden brown.
- 7 Then drain on kitchen paper.
- 8 Now add the fried bread to the reduced milk and allow it to soak for 3 minutes.
- 9 In your serving dish, place the bread and the dried fruits.
- 10 Now pour the rest of the reduced milk over the dish.
- 11 Garnish with saffron and a scoop of ice cream – possibly kulfi.
- 12 This delicious dessert is best eaten when served cold.

Cooks Note
