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Rich Bread Pudding With Dried Fruits

Ingredients

8 slices of white bread
150g ghee
1 litre whole milk
200g condenseed 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