

## Thandi Cream Caramel by Chef: Bishandutt Dabral

🕒	Total Prep Time:	40 mins
🧊	Refrigeration Time	20 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of

Milk Double fat fresh	500 ml
Indian Thandai	2 Tbsp
Caramel pudding powder (contain caramel topping)	90 gms
Aluminum molds	5 No each
Fresh Mint Sprig	4 No

#### How to Prepare Thandi Cream Caramel

- 1) Pour Caramel topping evenly inside the each aluminum molds, let it rest.
- 2) Boil the milk. Mix caramel pudding to the boiled milk, stir it well with whisk and add Indian Thandai to it. Mix well divide all equally in aluminum molds and let it cool in room temperature keep inside the refrigerator for 30-40 minutes. Serve cold.

#### Garnish

Fresh Mint Sprig

### Important Tips

- 1) Use Buffalo Milk it's contain good fat
- 2) Instead of Indian Thandai Rose Syrup can be used to change of flavour and taste
- 3) Mix dry fruits flakes or powder can be added into the mixture