



## Paneer ki kheer

Tell the story of the recipe...

### Ingredients

How many servings?

- 1 Lt milk
- 250 gms Cottage cheese
- 3 tbsp Sugar
- 2 tbsp Pistachios chopped
- 3 tbsp Charoli nuts
- 2 tbsp Custard powder
- 6-7 Saffron strands

### Steps

How long to cook?

- 1 Take 1 tbsp milk & soak saffron strands in it & keep it aside. In another bowl, take 2 tbsp milk & 2 tbsp custard powder & mix it well. In a bowl, evenly crush cottage cheese.
- 2 Put rest of 1 Lt milk & sugar to boil on simmer. Let it cook on simmer for 45mins.
- 3 Once milk has boiled for sometime, add custard powder mixed milk to it. Stirring it continuously, let it come to boil. Keep on simmer for another min. Now, add crushed cottage cheese, saffron mixed milk & charoli
- 4 Once cool, take it out in a bowl, garnish with finely chopped pistachios & saffron strands & serve