



# Almond & Seviyaan Muzaffar

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## Ingredients

- ½ cup Blanched Almonds
- 2 cups Seviyan (Vermicelli)
- 2 tbsp Ghee
- 1 cup Water
- 2 tablespoons jaggery
- ½ tsp Cardamom powder
- A pinch of Saffron
- ¼ cup Khoya
- 3 tbsp Roasted almond slivers for garnish



## Method:

1. Blanch  $\frac{1}{2}$  cup of almonds, remove their skin & slice them finely.
2. Heat ghee in a pan to roast the seviyan till it turns golden. After roasting, set seviyan & the remaining ghee aside.
3. Melt the jaggery on a slow flame & add the roasted seviyan. Cook till the seviyan strands are soft. Add the cardamom powder & saffron.
4. Add grated khoya & blanched almonds into the pan & cook for 2-3 minutes
5. Once the mixture is dry, transfer to a dish & garnish with slivers of roasted almonds.





# Almond & Makhana Kheer

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## Ingredients

- 2 cups milk
- 2 tablespoons jaggery
- A pinch of Saffron
- ½ tsp Cardamom powder
- ½ cup Almond slivers
- 1 cup Makhana (Fox Nuts)
- 2 tbsp Ghee



## Method:

1. Heat ghee in a heavy-bottomed pan to roast makhana & almond slivers until golden.
2. Keeping aside the roasted makhana & almond slivers, use the same pan to heat milk & add saffron strands. Add the jaggery & keep stirring.
3. Add the roasted makhana & almond slivers to the milk. Keep cooking till the makhana softens & the milk thickens.
4. Serve warm or chilled garnished with almond slivers or chunks of roasted makhana.





# Almond Crusted Tandoori Fish

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## Ingredients

50g Almond Slivers

100 grams John Dory/any other white flesh fish

15g cup Panko bread crumbs

### **For the butter:**

50 g Butter

2g Ginger-Garlic paste

5 ml Vinegar

2g tsp Kashmiri red chilli powder

A pinch of Ajwain

2g tsp Chaat masala

Salt as per taste



## How to make it:

1. Wash & cut fish fillets into 4" x 1.5" pieces. Pat dry using a clean kitchen cloth.
2. For masala butter, take soft butter in a grinding jar with all the other ingredients listed for the butter. Blitz till all ingredients are thoroughly mixed. The butter should not melt.
3. Mix the Panko breadcrumbs with the masala butter. Place the fish fillets on a greased baking tray & apply the masala butter on them evenly,
4. Crust the fish with the almond slivers. Bake the buttered fish in a preheated oven at 200 c for 6-8 minutes. Serve hot





# Almond & Feta Cheese Rocher

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## Ingredients

- 200g Almond Flakes with the peel
- 350g Feta Cheese (paneer can be used as an alternative)
- 10g Chopped Parsley
- 5g Crushed Black pepper
- 15g Honey



## How to make it:

1. Add feta cheese, chopped parsley & crushed black pepper in a bowl.
2. Chop half the almonds & combine with a little honey & chopped parsley.
3. Make a small ball of the chopped almond mixture & cover it with feta cheese mixture.
4. Roast the rest of the almond slivers. Coat the feta cheese balls with the roasted almonds.
5. Freeze them for 10 minutes & serve chilled.

