

Kulfi flavored with pistachio, safran and cardamom |

Recipe for 12 Tapas



Description

Delicious and simple home made ice cream that doesn't require special equipment to make and has a unique flavor and texture.

Note

Replace the spices for different ones and change the flavor of the dish completely!

Ingredients

Kulfi

- 750 Ml Evaporated milk
- 180 Ml 35% cooking cream
- 6 Unit(s) Cardamom
- 75 Gr Sugar
- 1 Pinch(es) Saffron
- 50 Gr Pistachios

For the apples

- 1 Unit(s) Yellow mango
- 115 Gr Sugar
- 1 Unit(s) Banana
- 2 Unit(s) Kiwi
- 1 Unit(s) Star anise
- 5 Unit(s) Cardamom seeds
- 1 Stick(s) Cinnamon
- 1 Unit(s) Cloves
- 15 Ml Orange blossom water
- 65 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Resting time **180 mins**

Kulfi preparation

Place the pistachios and cardamom in the oven for a few minutes to roast. Crush the pistachios and the cardamom separately. Place all the liquids, the sugar and the cardamom in a sauce pan, bring to a boil and then to a simmer. Reduce the liquid down to 750ml. Turn off the stove and add the saffron.

Strain through a fine mesh, add the pistachios and fill in your molds. Set the preparation in the

freezer until it sets or 3 hours.

Salad preparation

Cut all the fruits into small pieces (brunoise). Sprinkle powdered sugar, add the spices and the orange blossom water on top to macerate for few minutes to few hours.

To serve

Get the molds out of the freezer 10-15 minutes ahead of time and place on a dish, top with fruit salad and more nuts.

Bon appétit!