

Shahi Turke (Hyderabad Sweet)

Ingredients :

Bread : 4 thick slices

Sugar : 5 heaped tbsp

Cashewnut : 50 gms

Milk : $\frac{3}{4}$ litre

Cardamom : 4

Ghee : for frying

Cut bread into cubes (each slice into 4) and deep-fry in ghee till golden brown.

Cut cashewnuts into thin long pieces and deep-fry in ghee.

Put the milk to heat and boil till nearly half. While boiling, collect malai from time to time.

Add sugar and bread cubes, and simmer for a few minutes.

Remove from flame and add half of cashewnuts and powdered cardamom. Pour into a greased pie-dish and spread malai on top. Sprinkle rest of cashewnuts and bake till pale brown on top.