



Paan Lassi

Serving: 1

Veg

Ingredients

- -Curd 1 small bowl
- -Maghai Paan leaf 1
- -Meethi Saunf $\frac{1}{2}$ teaspoon
- -Gulkand 1 tablespoon
- -Ice cubes
- -Sugar powder - 1 tsp
- -1 tbsp Almond grated for garnishing

Preparation Method

- -Take the paan leaf and cut it into small pieces .
- -Now take a mixture grinder and put into it half quantity of curd and the small pieces of paan leaf.
- -Churn them properly in the mixture grinder.
- -Now add sugar, saunf and gulkand and the rest of the curd into the mixture grinder.
- -Churn the mixture once again, properly.
- -Add two cubes of ice and churn once again.
- -Now the refreshing Paan Lassi is ready
- -Garnish it with grated almond serve chilled!