



Kesar Thandai

Serving: 1

Veg

Ingredients

- **To Be Ground Into A Fine Powder:**
- -5 almonds (badam)
- -1 tsp poppy seeds (khus-khus)
- -1 tsp fennel seeds (saunf)
- - $\frac{1}{4}$ tsp cardamom (elaichi) powder
- -2 white peppercorns (kalimirsch)
- Other Ingredients
- -1 glass milk
- -1 tsp powdered sugar OR Jaggery
- -2 peppercorns (kalimirsch)
- -a few saffron (kesar) strands

Preparation Method

- -In a deep pan, boil the milk and keep aside to cool completely. Keep aside.
- -Add the ground powder, mix well and refrigerate the mixture for 3 to 4 hours.
- -Strain the mixture through a sieve, add the sugar OR Jaggery, peppercorns and saffron and mix well.
- -Serve chilled.