



Badam Sharbat Syrup

Serving: 1

Veg

Ingredients

- - 50 gms badam
- - 3 tbsp melon seeds
- -100 gms powdered jaggery / sugar
- -1 tsp cardamom powder
- -Few saffron strands
- -water required

Preparation Method

- -Soak almonds in enough water for overnight. Soak melon seeds in water for 2-3 hours. Peel off the skin of almonds and blend with melon seeds in a mixer adding $\frac{1}{4}$ cup water. Strain almond milk and keep aside.
- -Heat jaggery and 1 cup water in a pan. Once jaggery is completely dissolved, add almond milk and cardamom powder.
- -Cook till the mixture is reduced to half. It may take around 15 minutes. Remove from the heat and allow to cool.
- -For Sharbat, use 1 or 2 tbsp of prepared badam syrup and mix with cold milk. Add saffron strands. Mix everything well and serve chilled
- -with ice cubes.