Ingredients

10 slices white bread,fresh

1 tin Nestle Cream or 340 gm.

1/2 tablespoon rosewater

 2 teaspoons plain flour,dissolved in 2 tablespoons of water

1 cup oil for deep frying

1 cup sugar syrup,ready made

1/4 cup pistachio nuts or 40 gm ,ground for garnishing

Preparation

Remove the crust of the toast slices,and ask your friend to flatten each slice using a rolling pin.

Combine NESTLE Cream and rosewater  in a bowl, while your friend can stuff each slice with 1/2tablespoon of cream.

Roll to enclose as finger shape and secure the edge with the dissolved flour. Press the sides so the cream does not come out while deep frying.

Ask your mother to help you and your friend to deep fry the rolls in 180c hot oil for 3-4 minutes or until golden brown.

Remove from oil and place them on a rack to remove the excess oil.Then dip each piece quickly in the ready syrup.

Sprinkle with ground pistachio and enjoy the mouth watering dish with your best friend!