

# *Desserts*

## **Gulab Jamun**



Gulab Jamun probably is the most popular Indian dessert for all happy occasions in India. It is prepared by rolling saffron and cardamom flavored milk concentrate 'Khoya' into deep fried little balls. The Gulab Jamuns are kept "pickled" in separately prepared syrup for several hours. Two pieces of Gulab Jamun are served garnished with edible silver leaf.

## **Phirni Pudding**



The long process of preparing this rice pudding dessert from the south Indian city of Hyderabad starts with grinding milk-soaked basmati rice in to a coarse paste and then slow cooked with milk, saffron, cardamom powder, rose water, sugar and pistachios nuts. Served chilled.

\$4.00