



Sahi Tukda



Sahi Tukda for 4 pax

Ingredients:

- Bread slices 8
- Milk 5 cups
- Oil for shallow frying the bread
- Dry fruits chopped for garnishing
- Sugar 1/2 cup

Method:

1. Trim the crust and cut each bread slice into two triangles. Heat oil in a pan and shallow-fry the bread pieces for about a minute, turn over and fry about a minute more or until light brown and crisp.
2. In a sauce- pan bring milk to boil, reduce heat and simmer for ten minutes, stirring continuously or until the quantity is reduced by half. Add sugar and continue to simmer for five minutes, stirring continuously. Remove from flame and chill it.
3. Place the bread pieces on a serving plate, pour chilled reduced milk on top and garnish it with roughly chopped dry fruits. Serve chilled.

Thanks & Regards

Chef Rawat