

Festive Sweet Treats

By Sangita Talati

Bread Gulab Jamun

Preparation Time: 10 mins

Cooking Time: 35 mins

Total Time: 45 mins

Servings: 6

Ingredients:

For the sugar syrup:

1 cup sugar

Combine the sugar and 1½ cups of water in a deep non-stick pan, mix well and cook on a medium flame for 14 to 15 minutes, while stirring occasionally. Keep aside.

For the bread gulab jamuns:

8 bread slices

3 tbsp milk

6 tsp chopped mixed nuts

(walnuts, almonds and cashews)

Ghee for deep-frying

Directions:

Trim the bread slices, grind in a mixer till coarse.

Transfer it in a deep bowl. Add the milk and knead very well to form a soft dough. Divide the dough into 12 equal portions.

Roll a portion of the dough into a round, flatten it and put ½ tsp of mixed nuts in the centre. Bring together the edges in the centre to seal the stuffing and shape it into a ball.

Repeat step 4 to stuff and roll 11 more portions. Heat the ghee in a deep non-stick pan and deep-fry a few balls at a time on a medium flame till they turn golden brown in color from all the sides. Repeat step 4 to stuff and roll 11 more portions.

Put these deep-fried bread gulab jamuns directly into the warm sugar syrup and keep it aside for at least 2 hours at room temperature. Serve warm.



Cassata Ice Cream

Ingredients:

Strawberry ice cream 1 cup

Butterscotch ice cream 1 cup

Vanilla ice cream 1 cup

Chocolate/vanilla sponge cake sliced horizontally into 21x6 inch

Almonds chopped 2 tablespoons

Pistachios chopped 2 tablespoons

Cashew nuts chopped 2 tablespoons

Dark chocolate chips 2 tablespoons

Directions:

Keep one slice of chocolate/vanilla sponge cake in a glass dish-lined with cling wrap. Top with a layer of strawberry ice cream and freeze for 10-15 minutes. Top with a layer of butterscotch ice cream and freeze for 10-15 minutes. Fill a piping bag fitted with a nozzle with vanilla ice cream and pipe on top of the butterscotch layer. Mix together almonds, pistachios, cashew nuts and chocolate chips in a bowl. Sprinkle this mixture on top of the ice cream. Freeze till set. De-mould, cut into pieces and serve immediately.