



## Apple Basundi

### Overview

Difficulty: Easy

Servings: 8

Preparation Time: 20 Mins

Cooking Time: 20 Mins

## Ingredients

- 2L Full Cream Milk
- 150g Condensed Milk
- 2 Tablespoons Sugar
- 10 Pieces Cardamom
- 60g Pistachios
- 40g Cashew Nuts
- 30g Almonds
- A Pinch of Cinnamon Powder
- A Pinch of Nutmeg Powder
- 2 Red Apples
- 1 Green Apple



### Step 1.

Heat up the full-cream milk on medium heat. Add Cardamom, and let it infuse in the milk for about 25 minutes.



### Step 2.

Blend the cashew nuts, almonds and pistachios together.



### Step 3.

Cut the green and red apples into cubes, and soak them in salted water.





#### Step 4.

Strain off the cardamom from the infused milk, then add condensed milk.



#### Step 5.

Stir the mixture continuously on high heat. Add sugar in between intervals and keep stirring.



#### Step 6.

Add nutmeg, cinnamon powder and chopped nuts (in step 2) to the milk.





### Step 7.

Turn off the heat and allow the mixture to cool slightly.



### Step 8.

Serve warm or chilled, and add apple cubes upon serving.

