

Bhapi Doi

Steamed milk pudding



Method

- 01** Heat your oven to 100°C.
- 02** Mix all the ingredients in a large glass bowl.
- 03** Pour into individual ramakins.
- 04** Cover with clingfilm.
- 05** Place into a roasting tray then fill the tray with water until half up the sides of the ramakins.
- 06** Place the tray in the oven for about 25 minutes or until set. It should have the consistency of panna cotta.
- 07** Remove the cling film and leave to cool. Refrigerate for a few hours before serving.

Ingredients

Masala

100g condensed milk
100 yoghurt
100 single cream
2 tsp rose water or seeds
from half a vanilla pod



More on this recipe

<http://www.harighotra.co.uk/bhapi-doi-recipe>