

## Pistachio and Chocolate Burfi

### Ingredients

200 grams NESTLÉ® EVERYDAY® full cream milk powder

150 grams Cream, fluid, heavy whipping

1 tablespoons Butter, Clarified butter (ghee)

1 teaspoons Spices, nutmeg, ground

1 cans NESTLÉ® full cream sweetened condensed milk

100 grams NESTLÉ® 1927 82% Bitter Chocolate dark chocolate

55 grams Nuts, pistachio nuts, raw

### Instructions

1. Mix the milk powder and cream in a bowl until it forms a thick and crumbly paste.
2. Heat the butter or ghee over a low heat for a couple of minutes, stir in the nutmeg and pistachio and toast for a few minutes.
3. Add the cream mixture and the condensed milk; the mixture will be solid to start with and will soften as you continue to heat it. Keep stirring until the mixture starts to come away from the sides. Don't cook the mixture for too long to avoid making it chewy.
4. Pour into a non-stick tray and spread to a 2cm thickness. Spread over the melted chocolate and decorate with gold or silver leaf. Allow to cool and then cut into square shapes.
5. For best results allow the mixture to cool for an hour before cutting it into squares. This is a necessary step, so if you are in a hurry, it's totally within the rules to put it into the fridge for 30 mins.

### Nutrients

Carbohydrates	17.17
Energy	388.59
Fats	15.37
Protein	5.04

101 Minutes

20