

## Shahi Tukray – A Flavorful Pakistani Dessert



Prep Time: 1 ¼ – 2.0 hours. Serves: 16 people

### Ingredients:

- 20 Slices of Regular White Bread (Day old bread is better)
- 14 Ounces Sugar
- 1 Cup of water
- 6 Cups of Milk
- Pinch of Saffron or ¼ tsp yellow food dye
- 6 Cups of Unpasteurized Milk
- Approximately - 30 Almonds
- Approximately - 30 Pistachios
- Approximately - 30 Golden Raisins
- Water for soaking raisins
- Oil as per needed for frying or Ghee (It's better for sweet items to use Ghee)
- Optional: Small layer of Silver Paper (Paper thin edible Pure Silver)

### Procedure:

- 1) Boil the unpasteurized milk until it becomes soft rubbery or mushy and all the water evaporates.
- 2) Boil nuts to remove skin and then slice
- 3) Soak the raisins in water
- 4) Place sugar and water together to make a syrup
- 5) Boil milk second batch of whole milk
- 6) Add yellow food dye or saffron to milk and continue to cook for a few more minutes.
- 7) Slice off the edges of the bread and cut into rectangular by slicing it into two pieces.

- 8) Melt Ghee in a big frying pan and deep fry the bread until golden.
- 9) After frying dip the bread in the hot yellow colored milk for a few seconds.
- 10) Set on a tray that is at least 1 inch deep.
- 11) Spoon the sugary syrup on each piece so that it covers the bread
- 12) Poor the rest of the yellow milk on the bread and decorate with the Pistachios, Almonds and Raisins.
- 13) After all the milk has been absorbed by the bread then add the silver paper on top of the bread.

*A Casa de Montaña Bed & Breakfast recipe*