



Ingredients

Quantity	Measure	Ingredients	Description
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Method

Pour 2.5 cups milk in a thick bottomed pan or sauce pan and keep it on the stove top. bring the milk to a gentle heat or simmer.

As the milk is getting heated, take 3 tbsp warm milk. In small bowl, - you can take the 3 tbsp warm milk from the milk which is getting heated up or warm 3tbsp milk separately in a microwave oven or on the stove top.

Add 2 tbsp custard powder with a whisk stir very well to make a smooth paste without any lumps.

When the milk has come to a gentle heat, add 5 tbsp sugar. stir very well so that the sugar dissolves.

Keep the flame on a low and then add the custard paste in parts.

As soon as you add the custard mixture, stir quickly so that lumps are not formed.

Finish off all the custard paste this way. Keep on stirring often while the custard is cooking, so that lumps are not formed.

Cook for about 5 to 6 minutes on a low flame.

The mixture will thicken slowly. For a thicker custard, cook for a few more minutes. Allow the custard to cool at room temperature. Also keep in mind, that as the custard cools, it will thicken more. You

can also keep the custard in fridge to chill it before adding the fruits.

Chop the fruits. Use seasonal fruits. Avoid citrus fruits and melons. The fruits I used - apples, papaya, banana, strawberries and pomegranate.

Once the custard has cooled, add the mixed fruits.

Mix well and keep in the fridge.

Serve chilled garnished with some more fruit.