

AT LENOX HILL NEIGHBORHOOD HOUSE

Mango Shrikhand (Indian Mango Pudding)

Serves 4-6

Ingredients

1 2 lb tub or 4 cups Greek yogurt

1 ½ cups mango puree

⅔ cup sugar

1 pinch saffron

1 tablespoon warm milk

½ teaspoon ground cardamom

Slivered almonds and pistachios

Directions

- 1. In a bowl mix together Greek yogurt, mango puree, sugar and whisk till sugar is dissolved and yogurt and mango puree are well combined.
- 2. Dissolve the saffron strands in the warm milk.
- 3. Add saffron and cardamom to yogurt mix.
- 4. Top with almonds and pistachios or any fresh fruit or nuts of your choice.

Notes:

- You can use fresh mangoes pureed or use canned mango puree available at most Indian stores as well as online.
- Mango is traditional but feel free to use other fruit purees such as strawberry or peaches.