



AMUL MITHAI MATE

RECIPES

DUDHSAGAR DAIRY

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Belgian waffles with fruit and cream

Recipe Name	Belgian waffles with fruit and cream	
Ingredients	<ul style="list-style-type: none"> ○ Cup AmulMithai Mate <p>Berry Cream</p> <ul style="list-style-type: none"> ○ 1 cup whipping cream ○ 1/4 cup powdered sugar ○ 2 cups sliced fresh strawberries or 1 package (10 oz) sliced frozen strawberries, thawed and drained ○ 1/2 cup fresh or frozen (thawed and drained) blueberries ○ 1 cup AmulMithai Mate <p>Shortening Mix</p> <ul style="list-style-type: none"> ○ 1 cup flour ○ 1 1/2 teaspoons baking powder ○ 1/4 teaspoon salt ○ 1 tablespoon shortening, oil, or melted butter <p>Waffles</p> <ul style="list-style-type: none"> ○ 1 teaspoon baking soda ○ 1 cup milk ○ 2 1/3 cups Shortening mix. ○ 2 tablespoons granulated sugar ○ 1/4 cup vegetable oil ○ Additional berries, if desired 	
Method	<ol style="list-style-type: none"> 1. In chilled medium bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form. Fold in strawberries and blueberries. 2. Heat Belgian or regular waffle iron (Waffle irons without a nonstick coating may need to be brushed with vegetable oil or sprayed with cooking spray before batter for each waffle is added.) 3. In small bowl, beat in milk, Soda, Shortening Mix and granulated sugar on low speed until smooth. Gently fold in oil. Pour batter onto hot waffle iron. Close lid of waffle iron. 4. Bake about 5 minutes or until steaming ss. carefully remove waffle. 5. Each waffle with berry cream and additional berries and a dash of AmulMithai Mate. 6. 12 Servings 	





Blue Berry Cheese Cake

Recipe Name	Blue Berry Cheese Cake	
Ingredients	<p>Crust</p> <ul style="list-style-type: none"> ○ 9 whole crackers/ digestive biscuits. ○ 1/2 cup old-fashioned oats ○ 3 tablespoons (packed) golden brown sugar ○ 1/8 teaspoon salt ○ 5 tablespoons unsalted butter, melted ○ 1 teaspoon vanilla essence. <p>Filling</p> <ul style="list-style-type: none"> ○ 1/4 cup water ○ 1 tablespoon unflavored gelatin (measured from 2 envelopes) ○ 12 ounces Philadelphia-brand cream cheese, room temperature ○ 1 cup heavy whipping cream ○ 1 cup sugar ○ 1 tablespoon fresh lemon juice ○ 3 cups fresh blueberries <p>Ping</p> <ul style="list-style-type: none"> ○ 4 1/2 pint baskets blueberries ○ 2/3cup blueberry jam ○ 1 cup chilled Amul Mithai mate. 	
Method	<p>For crust</p> <ul style="list-style-type: none"> ○ Preheat oven to 350F. ○ Blend crackers, oats, sugar and salt in processor until crackers are finely ground. Add butter and vanilla; process until moist crumbs form. Press crumb mixture onto bottom and 1 inch up sides of 9-inch-diameter spring form pan. ○ Bake crust until deep golden brown, about 12 minutes. Cool. <p>For filling</p> <ul style="list-style-type: none"> ○ Pour 1/4 cup water into small saucepan; sprinkle gelatin over. Let stand 10 minutes. Stir over very low heat just until gelatin dissolves. Set aside. ○ Blend cream cheese, cream, sugar, and lemon juice in processor until smooth. Add berries; puree until smooth (some blueberry bits will remain). With machine running, add warm gelatin mixture and blend well. 	






	<ul style="list-style-type: none">○ Pour filling into crust. Cover; chill overnight. Run knife around pan sides to loosen cake. Release pan sides. Transfer to platter. <p>For ping</p> <ul style="list-style-type: none">○ Place berries in bowl. Heat jam in small saucepan over low heat until just melted. Pour jam over berries; toss to coat.○ Mound coated berries in center of cake, leaving 1-inch plain border. Chill cake at least 1 hour.○ Just before serving slice into 12 pcs & pour the chilled Amul Mithai Mate around edges of the cheese cake & serve immediately.
Yield	12 Servings






French Crepes

Recipe Name	French Crepes	
Ingredients	<ul style="list-style-type: none"> ○ 2 cups Flour ○ 2 1/2 cups Whole Milk ○ 1 tablespoon baking soda ○ 2 tablespoon Butter (melted) ○ Pinch of Salt ○ 1/2 Vanilla Stalk or Few Drops Vanilla Extract (optional) ○ Vegetable Oil (for pan) ○ 1 tablespoon Orange thick Syrup [Asrequired] ○ Orange segments [Deveined] ○ 1 Cup AmulMithaiMate. 	
Method	<p>For Batter</p> <ul style="list-style-type: none"> ○ Sift flour and mix with salt and soda in a bowl. ○ Make a well and slowly pour in milk while stirring. Keep stirring batter until small bubbles form on the surface. ○ Stir in Butter. <p>For Crepes</p> <ul style="list-style-type: none"> ○ Pour a little vegetable oil on a folded paper towel, and wipe the pan evenly. Keep paper towel at hand while preparing crepes, in case you want to give it another wipe. ○ Pour in 2 - 3 tbsp. of batter and quickly move pan around, so that batter spreads evenly, covering the whole surface with a thin layer. ○ Pour in the orange syrup & a few orange segments. ○ Add AmulMithaiMate. Cook for another minute. ○ Serve Piping Hot. 	
Yield	15 Servings	






Gajjar Halwa

Recipe Name	Gajjar Halwa	
Ingredients	<ul style="list-style-type: none">○ 5 cups milk○ 1 tin Mithai Mate○ 750 gmsgrated carrot○ 1 to 2 tablespoonsugar○ 2 teaspoonghee○ 50 gmschopped mixed nuts	
Method	<ol style="list-style-type: none">1. Add the carrots to the milk in a deep pan and bring to boil.2. Cook on a slow flame, while stirring occasionally, till milk dries up.3. Add the condensed milk and sugar, mix well and cook on a slow flame till the mixture becomes dry, stirring occasionally.4. Add the ghee, mix well and cook for another 10 minutes.5. Garnish with nuts, raisins and serve hot.	
Yield	10 Servings	






Brazilian Chilli Chocolate Cake

Recipe Name	Brazilian Chilli Chocolate Cake	
Ingredients	<ul style="list-style-type: none">○ 1 box Brazilian cake mix○ 1 teaspoon baking soda○ 2 teaspoon Dried chili flakes○ 1 cup water○ 1 cup corn oil (do not use vegetable or canola)○ 1 Tin Amul Mithai Mate	
Method	<p>1. Mix water, soda and oil until blended. Add dry cake mix and chili flakes. Mix until smooth. Mix well. Pour into greased and floured Bundt pan. Bake at 350 degrees for 40 to 50 minutes. WATCH CLOSELY. Pour the can of Amul Mithai Mate & serve Hot.</p>	
Yield	10 – 12 Servings	






Hyderabadi Shahi Tukda

Recipe Name	Hyderabadi Shahi Tukda	
Ingredients	<p>For the rabdi</p> <ul style="list-style-type: none">○ 1 1/2 cups milk○ 4 tablespoon Amul Mithai Mate○ 1/4 teaspoon cardamom powder○ A pinch of nutmeg powder <p>For Sugar syrup</p> <ul style="list-style-type: none">○ 1 cup Sugar○ 200ml water <p>For the garnish</p> <ul style="list-style-type: none">○ 1 teaspoon slivered almonds and pistachios○ A few rose petals	
Method	<p>For the rabdi</p> <ol style="list-style-type: none">1. Combine all the ingredients in a broad bottomed non-stick pan and bring to a boil, stirring continuously.2. Simmer for a few minutes till the rabadi is thick.3. Remove from the fire and keep aside. <p>How to proceed</p> <ol style="list-style-type: none">1. Place the toast pieces in a deep serving dish.2. Pour in the warm sugar syrup until soaked.3. Pour the warm rabadi over the ensuring that the toast pieces are covered with the rabadi.4. Refrigerate till it is chilled.5. Serve garnished with the almonds and pistachios and rose petals.	
Yield	2 Servings	





Swiss Fondue

Recipe Name	Swiss Fondue	
Ingredients	<ul style="list-style-type: none">○ 1 tin AmulMithaiMate○ 1/4 teaspoon cinnamon powder○ 2/3 cardamoms○ 2 teaspoon chocolate extract○ 1 1/2 cups Milk○ Pinch freshly grated nutmeg○ Dipping items of your choice, such as Marshmallow, dew drops, bread cubes /apples/ red grapes/ any fruit of your choice.	
Method	<ol style="list-style-type: none">1. Toss the AmulMithai Mate into a pan & add cinnamon, cardamom, nutmeg.Keep stirring, until mixture is hot and smooth.2. Remove the pan from the fire & add the milk and chocolate extract slowly but steadily mixing as you keep adding.3. Transfer to a fondue pot and serve immediately with dippers of choice.	
Yield	4 Servings	





ABOUT “DUDHSAGAR DAIRY”

A visionary cooperative movement, on the lines of Amul-model, initiated in Mehsana more than 50 years ago, to organize the rural milk producers to help themselves had its benefits in building a strong cooperative movement that has pooled together the resources of milk producers. We are proud to exist as a purposeful organization in the Nation building process - Enhancing the milk production capacity, providing self-employment and sustainable income generation to the rural farmers, enhancing the per capita availability of milk etc.

Today, Dudhsagar Dairy has a membership of over 5.2 lakhs dairy farmers. Its consolidated turnover in 2012-13 was Rs.3600 crores.

Dudhsagar is proud of its contributions to making India the largest milk producing nation in the world, and in the process empowering lakhs of cooperative dairy farmers of Mehsana and parts of Patan and Gandhinagar districts - socially, politically and economically.

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