

Phirni Tarts with Alphonso Mango Coconut Milk Yogurt

INGREDIENTS

For the Pastry:

- All Purpose Flour – 1 cup
- Vegan butter – 113 g, cold and cubed
- Icing Sugar – 35 g

For the Phirni:

- Almond milk – 1 cup
- Basmati Rice – 100 g, soaked for 30 minutes and drained
- Alphonso Mango Coconut Milk Yogurt – 3 ½ cups
- Ground Cardamom – 1/2 tsp (3-4 pods, deseeded and crushed)
- Rosewater – 1/2 tsp
- Saffron – 20 strands
- Pistachios & Almonds – 100 g, roughly chopped

INGREDIENTS

- Get the Pastry going: Preheat the oven to 180 °C/ 356 °F. In a large bowl, sift in the flour and icing sugar. Add in butter and, using your hands, knead the mixture till it attains a crumbly, sandy consistency. Then press the dough into generously greased mini-tart moulds.
- Bake the Tart Shells: Prick the pastry all over with a fork, cover with cling wrap and pop into the freezer for 15 minutes. Then bake tart crusts for 15 minutes until they are light golden and crisped up. Leave to cool.
- Prep the rice: Place the soaked, drained rice in the food processor until rice is coarsely broken up. Set aside.
- Make the Phirni: Bring milk to a slow boil. At this point, reserve about 3 tablespoons of hot milk and soak saffron in it. Turn off the heat and add in the coarsely ground rice while stirring vigorously to ensure the rice doesn't clump up. Place the pot back on the heat and cook the pudding, stirring continuously. Pour in 3 ½ Alphonso Mango Coconut Milk Yogurt, saffron, and cardamom and keep stirring until the rice is cooked through and appears like little bubbles, and the pudding attains a thick, custard-like consistency (it will thicken further as it cools). This should take about 20-25 minutes. Take the Phirni

off the heat and add in the chopped nuts and rosewater. Allow to cool completely, then place in the refrigerator till chilled.

- Spoon chilled Phirni into golden tart shells, garnish with some chopped almonds, pistachios, and a few strands of saffron. Dig in!