

Pineapple Rasmalai





Serving : Half kg



Time : 1-2 hours

Ingredients

For Pineapple milk mixture

Milk, full fat 1 ltr

Saffron, 7-8 strands

Sugar, 1.5 cup

Salt, a pinch

Mixed nuts, half cup

Pineapple, grated, 1 cup

For Chenna balls

Milk, full fat 1 ltr

Vinegar, any, 1/2 cup

Cornflour, 1/2 cup

Water 1.5 ltr

Sugar 1 cup



Directions

For Pineapple milk mixture

- Take milk in an open vessel like a pan on medium heat. Add saffron, salt, mixed nuts.
- Add 1 cup of sugar. Mix everything properly and bring it to a boil. Let it boil for 10 mins. Keep aside
- Keep another pan on medium heat. Add grated pineapple and half cup sugar to it. cook till jam-like consistency.
- When both milk and pineapple mixture is slightly cool at room temperature. Mix them both. The pineapple milk mixture is ready.

For Chenna balls

- Take milk in a saucepan, bring it to a boil. Add vinegar to it and stir properly. Curds will form.
- Use a cheesecloth to separate water from curds.
- Mash and knead curds until it has a fine texture. Also, add cornflour and mix. Use hands for the purpose.
- Shape it into flat discs.
- Now bring water and sugar to a boil. cook it for 10-15 mins without covering on medium heat.
- Drop chenna discs into this water one by one and cook for 10 mins by covering the utensil.



- Discs will get bigger in size. Give a turn to discs in between, cook for another 5-8 mins.
- Gently squeeze water from the discs, Do it very carefully so that they don't break.
- Drop the chenna discs into the pineapple milk mixture. Cover it properly with the mixture.
- Now keep it to chill in the refrigerator for 2 hours at least.
- Serve chilled.

Notes

- Saffron strands will give a nice colour to the Rasmalai.
- You may use any kind of vinegar to make curds, if you don't have vinegar then lemon juice could also be used.
- You can reserve some of the pineapple milk mixtures and if your Rasmalai goes too dry you can add it on top while serving.

Thanks

