



## Saugus TV What's Cookin with Mona

### Shahi Tukaray (Royal Pieces, A Sweet Bread Pudding dish)

(9 ingredients)

- 4 ozs **olive oil** (you may use any type of oil and use as desired, you may also use ghee)
- 6 slices of **white bread** (use a heartier slice of bread and cut off edges and cut into two pieces)
- 1 1/2 cups **sugar** (use as much as desired)
- 1/2 teaspoon **cardamom powder**
- 3 cups **evaporated milk**
- handful chopped or slivered **almonds**
- handful shelled chopped unsalted **pistachios**
- Pinch of **saffron** strands
- 1/2 sheet of **Chandi vark** (edible silver leaf)

In a pan, mix and warm the evaporated milk, sugar (start with 1/2 cup), almonds (use 75% of it), pistachios (use 75% of it), saffron, and cardamom powder. Warm this mixture on low to medium heat until sugar has dissolved, you do

not want to boil this mixture. When fully mixed, check sugar level to test sweetness, add more if desired. If ready, turn off stove. Meanwhile, in a skillet, add oil and warm on medium heat. When oil is hot, place cut bread slices and fry on both sides until golden brown. When the slices are ready, submerge directly into milk mixture. The slices will absorb the milk mixture and you can add more fried bread slices if you would like less of a milk mixture. Once all slices are in the mixture, you can decorate with the chandi vark, which is a little tricky to apply, but once added elevates the beauty of this dish. Also, sprinkle in the remaining almonds and pistachios. You may eat this warm or refrigerate too and enjoy later!

Any questions, please let me know, happy to answer any questions on the dish, method, ingredients, etc!

Mona