

**Title:** Recipes

**Recipe Name:** Zabaglione with Cherry Bomb

**Preparation Time:** 20 minutes

**Cooking Time:** 5 minutes

**Total Time:** 25 minutes

**Recipe Type:** Dessert

**Servings:** 20

**Kilocalories:** 203, **Proteins:** 28, **Carbohydrates:** 25, **Fats:** 9

**Difficulty Level:**

**Short Description:**

This dessert brings together the rich flavors of Zabaglione custard and heavenly cherry bombs. Mix **NESTLE MILKPAK Cream** with sugar and egg yolks to come up with this distinct custard topped with divine orbs of cherries.

**Video Link:** None

**Ingredients**

**Zabaglione:**

- **NESTLE MILKPAK Cream** - 2 packs
- Sugar - ½ cup
- Egg Yolks - 5
- Vanilla Essence - 3 drops

**Cherry bomb:**

- Cottage Cheese - 1 pack
- Butter - 4 tbsp.
- Sponge Vanilla - 450 g
- **NESTLE MILKPAK Cream** - 100 g
- Icing Sugar - 100 g
- Cherries (Chopped) - 100 g
- Red food color - few drops

**Instructions:**

Step 1: Boil 2 packs of **NESTLE MILKPAK Cream** for one minute.

Step 2: Add egg yolk, vanilla essence and sugar to boiled cream and mix these ingredients with a whisk

Step3: Take it off from heat, cool it down for 5 minutes and then pour it into a serving dish.

Step4: in another bowl, Crush vanilla sponge and cottage cheese; mix them together.

Step 5: Add sugar and cream in a bowl. Add cherries and red food color to it and mix them well.

Step6: Now add crushed sponge and cottage cheese to this mixture and mix well.

Step 6: Make small balls out of this mix and place them on the custard. Garnish it with almond and pistachio slices.

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<http://www.shutterstock.com/pic-158629298/stock-photo-zabaione-italian-alcoholic-dessert.html?src=9J-MWIKenTs8t6laslsoAw-10-20>

**Title:** Recipes

**Recipe Name:** Cookies and Cream Parfait

**Preparation Time:** 10 minutes

**Recipe Type:** Dessert

**Servings:** 12

**Kilocalorie:** 166, **Protein:** 3.3, **Carbohydrates:** 19, **Fats:** 9.4

Difficulty Level:

**Short Description**

This distinct dessert prepared with **NESTLE MILKPAK UHT Milk**, **NESTLE MILKPAK Cream**, Oreos, Blueberry Pie Filling, jellies and fruit cocktail is an ultimate treat for people with a sweet tooth.

Video Link: No

**Ingredients:**

- **NESTLE MILKPAK Cream** - 2 packs

- Oreo Cookies - 500 g
- Butter - 3 tbsp.
- Blueberry Pie Filling - 1 small tin
- Condensed Milk - ½ cup
- Red Jelly - 1 pack
- Green Jelly - 1 pack
- Fruit Cocktail - 1 tin
- **NESTLE MILKPAK UHT Milk** - 1 cup

### Instructions

Step 1: Cook jellies, both green and red separately. Pour them into separate bowls and keep them in the refrigerator until they set.

Step 2: Crush Oreo cookies and mix them with melted butter.

Step 3: Add **NESTLE MILKPAK UHT Milk**, **NESTLE MILKPAK Cream** and Condensed Milk in a bowl.

Step 4: Beat this milk and cream mixture until it becomes thick and creamy.

Step 5: Drain syrup from fruit cocktail and set the fruits aside.

Step 6: Cut jellies into small cubes.

Step 7: Start off by layering Oreos and **NESTLE MILKPAK Cream** in the serving glasses.

Step 8: Now spoon blueberry filling over it followed by a layer of fruits.

Step 9: Spoon the **NESTLE MILKPAK Cream** mixture over it and top it off with jellies. Serve chilled.

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<http://www.shutterstock.com/pic-77722660/stock-photo-glasses-with-strawberry-blueberry-parfait-shallow-dof.html?src=IXguubseJRF0d8Ek8UieA-1-20>

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<http://www.shutterstock.com/pic-347139572/stock-photo--pudding-with-berries-in-glass-with-cookies.html?src=IXguubseJRF0d8Ek8UieA-1-12>

<http://www.shutterstock.com/pic-358262120/stock-photo-sweet-dessert-in-glass-with-biscuit-berry-fruit-and-whipped-cream.html?src=IXguubseJRF0d8Ekh8UieA-1-7>

**Title:** Recipes

**Recipe Name:** Dates Nutty Balls

**Preparation Time:** 6 minutes

**Cooking Time:** 20 minutes

**Total Time:** 26 minutes

**Recipe Type:** Dessert

**Servings:** 15

**Kilocalories:** 106, **Proteins:** 1.3, **Carbohydrates:** 9.9, **Fats:** 6.2

**Difficulty Level:**

**Short Description:**

Want something rich to fill your appetite? These nutty balls have it all – The richness of dates, the goodness of **NESTLE MILKPAK Cream** and the nuttiness of dry fruits. It is a must have on evening trolleys and party tables indeed!

**Video Link:** No

## Ingredients:

- Dates - ½ kg (seedless)
- Butter - 2 tbsp.
- **NESTLE MILKPAK Cream** - 6 tbsp.
- Icing Sugar - 4 tbsp
- Desiccated Coconut - ½ cup
- Condensed Milk - 3 tbsp
- Almond and Pistachio - ½ cup (finely ground)

## Instructions:

Step 1: Heat butter and add dates to it. Mash properly.

Step 2: Add sugar, Condensed Milk and **NESTLE MILKPAK Cream** to the date mixture and cook it for 5 minutes

Step 3: Now add in almond and pistachio powder then mix it well.

Step 4: When the mixture cools down, make small round balls and dust them with shredded coconut. Serve them in a dish.

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[http://www.shutterstock.com/pic-275911334/stock-photo-moroccan-miniature-sweet-balls-made-from-dates-almond-and-coconut-truffles.html?src=fC2tcNUzOc\\_cUWIMgLifRA-1-0](http://www.shutterstock.com/pic-275911334/stock-photo-moroccan-miniature-sweet-balls-made-from-dates-almond-and-coconut-truffles.html?src=fC2tcNUzOc_cUWIMgLifRA-1-0)

[http://www.shutterstock.com/pic-275911376/stock-photo-organic-no-bake-coconut-and-date-balls-on-old-wood.html?src=fC2tcNUzOc\\_cUWIMgLifRA-1-9](http://www.shutterstock.com/pic-275911376/stock-photo-organic-no-bake-coconut-and-date-balls-on-old-wood.html?src=fC2tcNUzOc_cUWIMgLifRA-1-9)

[http://www.shutterstock.com/pic-131597408/stock-photo-homemade-date-candies-covered-with-chocolate-and-shredded-coconut.html?src=fC2tcNUzOc\\_cUWIMgLifRA-1-12](http://www.shutterstock.com/pic-131597408/stock-photo-homemade-date-candies-covered-with-chocolate-and-shredded-coconut.html?src=fC2tcNUzOc_cUWIMgLifRA-1-12)

[http://www.shutterstock.com/pic-209836864/stock-photo-homemade-sweet-balls-and-turkish-coffee-pot-in-dark-vintage-style.html?src=fC2tcNUzOc\\_cUWIMgLifRA-1-16](http://www.shutterstock.com/pic-209836864/stock-photo-homemade-sweet-balls-and-turkish-coffee-pot-in-dark-vintage-style.html?src=fC2tcNUzOc_cUWIMgLifRA-1-16)

**Title:** Recipes

# Recipe Name: Royal Dessert

**Preparation Time:** 20 minutes

**Servings:** 13

**Kilocalories:** 207, **Proteins:** 2.3, **Carbohydrates:** 37, **Fats:** 6.1

**Difficulty Level:**

**Short Description:** Why make the same custard trifle all the time when you have so many other options to probe? Mix up your trifle by adding a generous amount of **NESTLE MILK Cream**, Condensed Milk and colored Seviyan!

Video Link: No

## Ingredients:

- **NESTLE MILKPAK UHT Milk** - 1 liter
- **NESTLE MILKPAK Cream** - 3 packs
- Condensed Milk - 1 tin
- Vanilla Custard - 2 cups (prepared)
- Sugar - as required
- Fruit Cocktail - 1 tin
- Bananas - 6
- Colored Seviyan - 1 pack
- Jelly - red, green ,yellow
- Cherries - for decoration

## Instructions

Step 1: Cook the jellies separately and let them set in the refrigerator.

Step 2: Boil the colored Seviyan and cool them.

Step 3: In a big bowl, add custard, sliced bananas, and fruits from the fruit cocktail, colored Seviyan and **NESTLE MILKPAK Cream** into it.

Step 4: Mix well the custard mixture, pour it into the serving dish and decorate it with the colored jellies and cherries.

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<http://www.shutterstock.com/pic-244693153/stock-photo-yogurt-with-muesli-and-fruits.html?src=JDgQ24jngZ4bdpUyqirGWg-3-53>

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<http://www.shutterstock.com/pic-301460528/stock-photo-sweet-dessert-of-ice-cream-per-glass-and-fresh-berries-cherries-currants-strawberries-photo-tinted.html?src=JDgQ24jngZ4bdpUyqirGWg-6-79>

<http://www.shutterstock.com/pic-300440684/stock-photo-three-glasses-of-various-fresh-berries-smoothies-with-space-for-text-top-view.html?src=bSCuVJalQUJ-oJ9hb3ORQA-5-15>

<http://www.shutterstock.com/pic-229553029/stock-photo-mousse-cold-whipping-cream-with-jam-and-fruit.html?src=bSCuVJalQUJ-oJ9hb3ORQA-8-65>

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**Title:** Recipes

## **Recipe Name:** Chocolate delight dessert

**Serve:** 15-20

**Prep time:** 20 min

**Kcal:** 189 **Carbs:** 22.3 **Proteins:** 2.3 **Fats:** 10

**Difficulty Level:**

**Short Description:**

This dessert is a heavenly treat to chocoholics. Satisfy your chocolate cravings with a serving of this delightful fusion of **NESTLE MILKPAK Cream**, chocolate biscuits, chocolate custard, and melted chocolate and chocolate chips.

Video Link: No

## Ingredients

- Chocolate biscuits - 1 -1/2 packs
- **NESTLE MILKPAK Cream** - 1 pack
- Chocolate Custard - 500 g (prepared)
- Choco chips - 150 g
- Dark chocolate - 200 g.

## Method

Step 1: Firstly, put a layer of some crushed chocolate biscuits in the serving cups and pipe a layer of chocolate custard on it.

Step 2: Now melt dark chocolate on a double boiler.

Step 3: Drizzle melted dark chocolate on custard and garnish with **NESTLE MILKPAK Cream**.

Step 4: Sprinkle chocolate chips on it and serve chilled.

**Title: Recipe**

**Recipe:** Coconut Kheer

**Short Description:** Relish the soothing blend of rice, coconut milk, khoya and cardamom bathed in **NESTLÉ MILKPAK UHT Milk** to attain the rich creamy texture of coconut kheer like never before.

Video Link: No



## Ingredients:

Condensed Milk - 1 tin  
Desiccated Coconut - 50 gm  
Sugar as needed  
Rice - 100 g  
**NESTLÉ MILKPAK UHT Milk**- 1.5 liter  
Coconut Milk - 1 tin  
Khoya - 100 g  
Rose Water - 10 drops  
Cardamom Powder - ½ tsp  
Silver Paper (Chandi Wark) - 6

Nutritional facts for 100 gm serving	
Total energy (kcal)	<b>114</b>
Carbs (g):	<b>17.6</b>
Fats (g):	<b>3.45</b>
Proteins (g):	<b>2.96</b>

COOKING TIME: 60 Minutes

Baking time: NA

Difficulty Level:

## Instructions:

**Step 1:** Soak the rice for at least 15 minutes.

**Step 2:** Mix all the milks – rice, coconut, and sugar together. Also mix in cardamom powder. Bring to a boil on high heat.

**Step 3:** Lower the heat and cook until rice is fully cooked, keep stirring, add khoya and cook until kheer thickens.

**Step 4:** Put in serving dish, garnish with coconut shavings. Keep in a chiller till it's time to serve.

**Serves:** 4-6

**Title:** Recipe

**Recipe:** Chocolate Pudding

**Short Description:** What would the world be like without chocolate pudding? Fix your chocolaty cravings with this classic yet simple to make recipe of chocolate pudding enriched with chocolate, **NESTLÉ MILKPAK UHT Milk** and the creaminess of **NESTLÉ MILKPAK Cream**

Video Link: No

**Ingredients:**

Chocolate - 4 ounces

Cocoa Powder - 3 tbsp

Cornstarch - 3 tbsp

Salt - 1/4 tsp

**NESTLÉ MILKPAK Cream**- 1 cup

Large Egg Yolks - 3

Sugar - 1/2 cup

Vanilla essence - 1 tsp

**NESTLÉ MILKPAK UHT Milk**-- 2 ½ cups

Preparation Time: 10 minutes

Nutritional facts for 100 gm serving

Total energy (kcal)      **139**

Carbs (g):                23

Fats (g):                 4

Proteins (g):            2.7

COOKING TIME: 15 Minutes

Baking time: NA

Difficulty Level:

### Instructions:

**Step 1:** Use a serrated knife to chop the chocolate into fine flakes. Set aside.

**Step 2:** In a large heatproof bowl, whisk together the cocoa powder, cornstarch, and salt. Slowly whisk in the **NESTLÉ MILKPAK Cream**, a little at a time, until you have a smooth mixture.

**Step 3:** Whisk the eggs into the cream and cornstarch mixture.

**Step 4:** Pour **NESTLÉ MILKPAK UHT Milk** into a 3-quart (or larger) saucepan. Add the sugar and warm over medium heat, stirring frequently, until the sugar is dissolved.

**Step 5:** Bring to a light simmer over medium heat. Watch for the surface of the milk to vibrate and for bubbles to form around the edges of the pot.

**Step 6:** Pour most of the hot milk into the bowl of cream and egg yolks. Whisk until well-combined, and then pour everything back into the pot.

**Step 7:** Warm the combined pudding mixture over medium-high heat, stirring frequently, until it comes to a full boil. At this point, the pudding will look much thicker.

**Step 8:** After the pudding starts boiling, cook for 2 minutes, whisking constantly and vigorously. Get your whisk into all corners of the pot.

**Step 9:** After 2 minutes, remove the pudding from the heat and stir in the vanilla. Then add the chopped chocolate and let sit for 1 to 2 minutes or until melted. Whisk vigorously until the chocolate is fully incorporated.

**Step 10:** Put the pudding in a storage container and press plastic wrap or wax paper directly onto the surface of the pudding. Cover with a lid and chill, best eaten within 3 days.

**Serves:** 8 persons

**Title:** Recipes

**Recipe Name:** Upside-down winter pudding

Short Description:

Caramelized pears, topped with gingerbread sponge and the goodness of [NESTLÉ MILKPAK UHT Milk](#) is a heavenly combination and looks glorious when plated.

Video Link: None

**Ingredients:**

[NESTLÉ MILKPAK UHT Milk](#)- 150ml/5fl oz

Demerara sugar - 4 tbsp

English pears - 3, peeled, cored and halved lengthways

Glacé cherries - 6

Unsalted butter - 100g/4oz

Golden syrup - 200g/8oz

Egg - 1

Bicarbonate of Soda - 1 tsp

Plain Flour - 225g/8oz

Ground Cinnamon - 1 heaped tsp

Ground Ginger - 1 heaped tsp

Soft Light Brown Sugar - 75g/3oz

Vanilla Ice Cream, to serve

Nutritional facts for 60 gm serving	
Total energy (kcal)	219
Carbs (g):	40.4
Fats (g):	5.3
Proteins (g):	2.3

Baking Time: 50 min

### Instructions:

Step 1: Preheat the oven to 180C/350F. Line the base and sides of a deep-sided 20cm/8in round cake tin with a non-stick baking parchment. Sprinkle the base with the Demerara sugar.

Step 2: Place a cherry in the cavity of each pear half where the core has been removed then place the pears, cut side down, on the sugar in the cake tin, radiating from the centre of the tin.

Step 3: Melt the butter, syrup together in a small pan over a low heat and set aside. In a jug, mix together the egg, milk and bicarbonate of soda.

Step 4: Sift the flour, cinnamon and ginger into a mixing bowl and stir in the soft brown sugar. Make a well in the centre and pour in the melted ingredients and the egg and milk mixture. Stir thoroughly until well combined. Pour over the pears into the prepared cake tin.

Step 5: Bake in the centre of the oven for about 45 minutes or until well risen, golden-brown and firm to the touch. Cool in the tin for 3-4 minutes then turn out onto a serving plate, pear-side-up. Cut into thick slices and serve warm with vanilla ice cream.

Serves: 8

**Title:** Recipes

**Recipe Name:** Spiced orange and honey pancakes

**Short Description:**

Add some spice to fluffy pancakes with cinnamon and orange zest. Made with [NESTLÉ MILKPAK UHT Milk](#) , this is the perfect breakfast treat.

Video link: No

**Ingredients:**

[NESTLÉ MILKPAK UHT Milk](#)- 300ml / ½ pint

Self- rising flour - 200g/7oz

Egg - 1

Oranges, zest finely grated (fruit cut into wedges for serving) - 3

Cinnamon - ½ tsp

Pinch Salt

Butter - 1 tsp

Honey -2 tbsp, for drizzling

Nutritional facts for 100 gm serving

Total energy (kcal) 145

Carbs (g): 17.1

Fats (g): 6.9

Preparation time: 10 min

Baking time: 10 min

### **Preparation method**

Step 1: Put the flour and [NESTLÉ MILKPAK UHT Milk](#) into a large bowl, crack in the egg and whisk well. Add the orange zest, cinnamon and salt and whisk again.

Step 2: Melt a little butter in a heavy-based frying pan. Add a small ladleful of batter and fry for 2 minutes, or until golden-brown. Turnover and fry the other side for 2 minutes, or until golden-brown.

Step 3: Serve with a drizzle of honey and orange wedges for squeezing over.

Serves: 4

**Title:** Recipes

**Recipe Name: Milk Pudding with Rose Jelly**

Short Description:

A delicious pudding made with [NESTLÉ MILKPAK UHT Milk](#) topped with Rose Jelly, making it not only appetizing but look beautiful too.

Video Link: No

**Ingredients:**

[NESTLÉ MILKPAK UHT Milk](#) - 2 liters

Caster Sugar - 100g

Corn flour - 100g

Cinnamon Sticks - 2

Cardamoms Crushed - 4

Rose Water - 15 ml

**Rose Jelly**

Powdered Gelatin - 30g

Caster Sugar - 80g

Boiling Water - 100ml

Water - 800ml

Rose Water - 20 ml

Pink Food Colour - few drops

Nutritional facts for 100 gm serving

Total energy (kcal) : 120

Carbs (g) : 5.5

Fats (g): 3.2

Proteins (g): 3.2



Preparation time: 10 minutes

Cooking time: 20 minutes

**Instructions:**

**Milk Pudding:**

Step 1: Combine 1 cup [NESTLÉ MILKPAK UHT Milk](#), sugar and corn flour in a jug until dissolved.

Step 2: Bring remaining milk, cardamoms and cinnamon to simmering point over medium heat. Pour in corn flour mixture and whisk continuously until thickened and smooth. Strain then spoon mixture into 20 individual serving glasses and chill until set.

**Rose Jelly**

Step 1: Combine gelatin and sugar, add boiling water and stir until gelatin is completely dissolved, microwaving if necessary.

Step 2: Combine extra water and rosewater in a large bowl and stir in gelatin mixture. Stir in a few drops of pink food coloring, until pale pink in colour. Top each milk pudding with 45ml of rosewater jelly and allow to completely set.

Serves: 20 persons

**Title:** Recipes

**Recipe Name:** Creamy Fruit and Nuts

**Short Description:**

A delicious dessert made by layering crushed biscuits, fruits, nuts and [NESTLÉ MILKPAK Cream](#). This dish is bound to be your comfort food for ages.

Video Link: No

**Ingredients:**

[NESTLÉ MILKPAK Cream](#)-200 ml (100 ml for nuts and 100 ml plain)

Digestive biscuit - 5-6, crushed

Fruit cocktail - ½ cup

Peanuts - 8-10, crushed

Walnuts - 8-10, crushed

Glazed Cherries - 6-7, chopped

Chocolate syrup - 4-5 tbsp

Nutritional facts for 61 gm serving	
Total energy (kcal)	99
Carbs (g):	8.9
Fats (g):	6.28
Proteins (g):	1.3

Preparation time: 10 minutes

**Instructions:**

Step 1: Mix half of peanuts and walnuts (crushed) in 100 ml [NESTLÉ MILKPAK Cream](#).

Step 2: Take a serving glass put a layer of crushed digestive biscuits in it.

Step 3: Add a layer of the cream and nuts mixture.

Step 4: Add a layer of mixed fruits.

Step 5: Add a layer of [NESTLÉ MILKPAK Cream](#).

Step 6: Sprinkle crushed dry nuts on surface.

Step 7: Pour chocolate syrup and add two cherries on top.

Step 8: Serve cold.

Serves: 4

## Title: Recipes

### Recipe: Fruit Crunch Delight

**Short Description:** Looking for something sweet and fruity? Here's a fruity trifle made with NESTLÉ MILKPAK Cream, condensed milk and fresh fruits that adds a crunchy twist!

**Video Link:** No

## INGREDIENTS

- NESTLÉ MILKPAK Cream-1 packet
- Biscuits - ½ packet, Marie biscuits
- Condensed milk - 2 tbsp
- Fruit - 1 tin, cocktail
- Sugar - ½ cup
- Vanilla essence - ½ tsp
- Water - ¼ cup

• CALORIES/SERVING

• *74 Kcal.*

• CARBOHYDRATES

• *10.5 g*

• PROTEIN

• *0.5 g*

• FATS

• *3.85 g*

• SPECIAL INGREDIENT

• NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 10 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** For making the crunch, in a pan add sugar and water and let it cook for 5 to 6 minutes till it turns caramel brown in color. Pour it in a greased steel dish and let it cool till it becomes hard. Then crush them into small pieces.

**Step 2:** In a bowl, add NESTLÉ MILKPAK Cream, condensed milk and vanilla essence and mix well.

**Step 3:** Crush the Marie biscuits finely.

**Step 4:** In a bowl, put one layer of cream, another layer of biscuits, then fruits and crunch. Add 3 to 4 layers in the same way.

**Step 5:** For garnishing, sprinkle the crunch and place a cherry on the top.

*This recipe serves 6 to 8.*

**Title:** Recipes

**Recipe Name:** Apple Caramel Bites

**Short Description:**

Delicious bite-sized apple dessert dipped in delicious caramel sauce made with Nestlé MILKPAK cream and Nestlé UHT milk. Sprinkle with nuts and coconut to make it even more delicious!

Video Link: No

**Ingredients:**

Green apples - 3

Tooth picks as required

Mix nuts - ½ cup, chopped

Sprinkles as needed

Small paper cases as required

Desiccated Coconut-½ cup

### For Caramel sauce

[NESTLÉ MILKPAK Cream](#)-1 pack

[NESTLÉ MILKPAK UHT Milk](#)-¼ cup

Caster sugar-200 g

Nutritional facts for 65 gm serving	
Total energy (kcal)	152.7
Carbs (g):	15.6
Fats (g):	10.4
Proteins (g):	0.78

Prep time: 15 min

Cooking time: 15 min

### Instructions:

Step 1: In a nonstick sauce pan add caster sugar and melt it until light brown.

Step 2: Add [NESTLÉ MILKPAK Cream](#)-in it and whisk quickly.

Step 3: Add butter, [NESTLÉ MILKPAK UHT Milk](#) and salt and let it boil for 2 minutes.

Step 4: Remove from flame and let it cool slightly.

**Note:** there should not be any lumps, the sauce should be smooth.

Step 5: By using small melon baller or scooper, scoop out small balls out of apples.

Step 6: Put the tooth pick in apple balls and dip in caramel sauce

Step 7: Now dust it with sprinkles or coconut powder or nuts or anything you like. Put them in paper cases and serve.

Serves: 6-8

## Title: Recipes

### Recipe: Ice Cream Soufflé

**Short Description:** A cold creamy treat for a summer retreat. This ice cream extravaganza is great for the summer sweet tooth, garnished with NESTLÉ MILKPAK Cream.

**Video Link:** No

#### INGREDIENTS

- NESTLÉ MILKPAK Cream-200 ml
- Cherry - for garnishing
- Gelatin - 1 tbsp
- Ice cream - ½ liter, vanilla flavor
- Lemon - 1 tsp, juiced
- Pineapple - 1 packet, jelly
- Water - 1 cup

- CALORIES/SERVING
- *60 Kcal.*
- CARBOHYDRATES
- *4.3 g*
- PROTEIN
- *1.45g*
- FATS
- *4.3 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Medium

**COOKING TIME:** 60 minutes

**BAKING TIME:** NA

#### Instructions:

- **Step 1:** In a bowl, melt gelatin in half a cup of Pineapple syrup.
- **Step 2:** In another bowl, dissolve jelly in 1 cup of water, cook and set partially.
- **Step 3:** Beat ice cream and NESTLÉ MILKPAK cream together. Mix it with jelly, pineapple chunks and lemon juice. Add gelatin and mix well.
- **Step 4:** Set in a serving bowl and freeze it.

- **Step 5:** Before serving, decorate it with cherries and 100 ml of cream.
- *This recipe serves 4 to 6.*

## **Title: Recipes**

### **Recipe: Chocolate Chip Pudding**

**Short Description:** Mixing your love for pudding and chocolate this quick and easy dessert made with NESTLÉ MILKPAK Cream, NESTLÉ MILKPAK UHT Milk, chocolate, sponge cake and some crunchy chocolate chips.

**Video Link:** No

#### **INGREDIENTS**

- NESTLÉ MILKPAK Cream-8 oz
- NESTLÉ MILKPAK UHT Milk-3 cups and ½ cup, for layers
- Chocolate - ¼ cup, sauce
- Chocolate chip cookies - 1 packet
- Custard - 3 tbsp, powder, vanilla flavor
- Sponge cake - 12 to 13 slices
- Sugar - 4 tbsp

- CALORIES/SERVING

- *78 Kcal.*

- CARBOHYDRATES

- *9.9 g*

- PROTEIN

- *1.41 g*

- FATS

- *3.9 g*

- SPECIAL INGREDIENT

- NESTLÉ MILKPAK Cream  
NESTLÉ MILKPAK UHT Milk



**Difficulty Level:** Easy

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** In a bowl, mix custard powder in 4 tablespoons of water and mix it well.

**Step 2:** In a sauce pan, pour NESTLÉ MILKPAK UHT Milk and bring to a boil. Then add sugar and stir continuously, add custard mixture and cook till it becomes thick custard.

**Step 3:** Then crush the chocolate chip cookies.

**Step 4:** In a serving bowl, give one layer of sponge cake slices, drizzle NESTLÉ MILKPAK UHT Milk over it, then give one layer of custard, next a layer of chocolate chips, then sprinkle crushed chocolate chip cookies and now a layer of cream.

**Step 5:** Repeat these layers 2 to 3 times ending with cream.

**Step 6:** Garnish it with cream and chocolate chip

*This recipe serves 7 to 8.*

## Title: Recipes

### Recipe: Malai Ladoos

**Short Description:** Ever tried your hand at some good ol' traditional laddoo? Give this quick and easy recipe made with NESTLÉ MILKPAK UHT Milk a shot and have a sweet time!

**Video Link:** No

## INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-4 cups
- Almond - 4 to 5, chopped, for garnish
- Cardamom - ½ tsp, powder
- Lemon - 2½ tbsp, juiced
- Rose water - 1 tsp



- Saffron - 1 pinch
- Sugar - 3 tbsp, powdered

- CALORIES/SERVING
- *40.9 Kcal.*
- CARBOHYDRATES
- *6.9 g*
- PROTEIN
- *1 g*
- FATS
- *1.08 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK UHT Milk

**Difficulty Level:** Easy

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** In a thick bottomed pan, add 1 liter Nestlé MILKPAK UHT MILK.

**Step 2:** On a low heat, simmer the Nestlé MILKPAK UHT MILK till it comes to a boil.

**Step 3:** Now add lemon juice to the milk in parts, first add 1 tablespoon and stir. If the milk curdles, then no need to add more lemon juice, if the milk does not curdle, then add 1 tablespoon more and stir again.

**Step 4:** The entire NESTLÉ MILKPAK UHT Milk should curdle.

**Step 5:** After the NESTLÉ MILKPAK UHT Milk has curdled simmer for 2 more minutes.

**Step 6:** Then strain most of the liquid from the pan.

**Step 7:** On a low heat, cook the mixture. Stir occasionally.

**Step 8:** Take 3 tablespoons sugar in a small grinder.

**Step 9:** Grind to a fine powder.

**Step 10:** Simmer till all the water dries up. Turn off the flame.

**Step 11:** Then add cardamom powder, a few strand of saffron or rose water.

**Step 12:** Mix well and allow the mixture to cool.

**Step 13:** Slice or chop almonds.

**Step 14:** Add the powder sugar and mix well.

**Step 15:** Spread a bit of ghee in your hand. Make a small ball of mixture.

**Step 16:** Place the ladoos in small muffin liners.

**Step 17:** Garnish with sliced almonds.

**Step 18:** Keep in a box and refrigerate for a few hours. Serve malai ladoos as a dessert.

*This recipe serves 6.*

## **Title: Recipes**

### **Recipe: Fried Bread Trifle**

**Short Description:** Hosting a GT and want a dessert that will have you all jumping for joy? This friend bread trifle combines the goodness of bread pudding with a classic fruit trifle all concocted with the help of NESTLÉ MILKPAK Cream and NESTLÉ MILKPAK UHT Milk.

### **INGREDIENTS**

- NESTLÉ MILKPAK Cream-1 cup
- NESTLÉ MILKPAK UHT Milk-1 liter
- Almond - 6 whole
- Bread - 6 slices
- Cherry - 6 to 7
- Chocolate - 3 tbsp, chips
- Corn flour - 3 tbsp
- Mango - 1 packet, jelly (set and cut)

- Oil - for frying
- Pineapple - 1 packet, jelly (set and cut)
- Pistachio - 6 whole
- Sugar -  $\frac{3}{4}$  cup
- Vanilla essence - 1 tbsp

- CALORIES/SERVING
- *61.75 Kcal*
- CARBOHYDRATES
- *15.5 g*
- PROTEIN
- *0.26 g*
- FATS
- *0.37 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK UHT Milk
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 25 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** Heat oil and fry the bread slices till golden. Keep on paper towel to drain extra oil.

**Step 2:** In a pan add Nestlé MILKPAK UHT MILK, sugar, vanilla and wait for it to boil on high flame.

**Step 3:** Then mix corn flour with a little water to make a paste, add this to the Nestlé MILKPAK UHT MILK and keep mixing till it gets thick on high flame.

**Step 4:** Arrange the fried bread slices in a dish and top with the home made custard, leave to cool.

**Step 5:** Then top it with Nestlé MILKPAK Cream, pineapple, jelly, chocolate chips, crushed almonds, pistachios, and cherries.

**Step 6:** Keep in fridge to cool.

*This recipe serves 10.*

## **Title: Recipes**

### **Recipe: Badam Kheer**

**Short Description:** There's nothing quite like the taste of home, enjoy this traditional Badam Kheer made with NESTLÉ MILKPAK UHT Milk bound to bring back some sweet nostalgia.

#### **INGREDIENTS**

- NESTLÉ MILKPAK UHT Milk-4 liters
- Almond - 200 g, boiled and 10 to 12, sliced & skinned
- Green cardamom - 1 tsp, powder
- Milk solids - 400 g (khoya)
- Pistachio - 10 to 15, sliced
- Rice - 6 tbsp (washed & soaked in water for 2 hour)
- Sugar - 1½ cup

• CALORIES/SERVING

• *151 Kcal*

• CARBOHYDRATES

• *17.5 g*

• PROTEIN

• *6 g*

• FATS

• *6.1 g*

• SPECIAL INGREDIENT

• NESTLÉ MILKPAK UHT Milk

**Difficulty Level:** Easy

**COOKING TIME:** 30 minutes

**BAKING TIME:** NA

## **Instructions:**

**Step 1:** In a large pot add Nestlé MILKPAK UHT MILK and heat it.

**Step 2:** Grind the soaked rice with little water.

**Step 3:** Add the ground rice to the milk and cook on low to medium flame till the rice is cooked and gets a little thick.

**Step 4:** Grind the almonds with some Nestlé MILKPAK UHT MILK to a paste and keep aside.

**Step 5:** When the rice in the milk is cooked, add sugar and cook for 5 to 8 minutes on low to medium flame.

**Step 6:** Then add the ground almond paste mix and also the milk solids (Khoya) and leave a little for garnishing. Mix well and cook for 10 to 15 minutes on low to medium flame till it gets thick.

**Step 7:** Turn off the flame and add cardamom powder, mix well.

**Step 8:** Garnish it with pistachio, almonds and milk solids.

**Step 9:** Leave to cool and serve.

*This recipe serves 8 to 10.*

## Title: Recipes

### Recipe: Lab-E-Shireen

**Short Description:** Lab-E-Shireen is a fruit trifle with a traditional twist. Flavored with NESTLÉ MILKPAK UHT Milk, NESTLÉ MILKPAK Cream, dry fruits and cocktail fruits Lab-E-Shireen is a confusing yet fun twist.

**Video Link:** No

## INGREDIENTS

- NESTLÉ MILKPAK Cream-2 packets
- NESTLÉ MILKPAK UHT Milk-1 litre
- MAGGI Noodles-2 tbsp
- Almond - 1 tin, crushed
- Banana - ½ packet, jelly
- Cashew nut - 2 tbsp, crushed
- Corn flour - 3 to 4 tbsp
- Fruit - 6 tbsp, cocktail
- Pineapple - ½ packet, jelly
- Pistachio - 2 tbsp, crushed
- Strawberries - ½ packet, jelly
- Sugar - 1 cup
- Walnut - 2 tbsp, crushed

- CALORIES/SERVING

- *142.8 Kcal.*

- CARBOHYDRATES

- *25.7 g*

- PROTEIN

- *3.31 g*

- FATS

- 3.03 g
- **SPECIAL INGREDIENT**
- NESTLÉ MILKPAK Cream
- NESTLÉ MILKPAK UHT Milk
- MAGGI Noodles

**Difficulty Level:** Easy

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

## **Instructions:**

**Step 1:** In a bowl, mix corn flour in 4 tablespoons of water. Mix it well.

**Step 2:** In a sauce pan, pour Nestlé MILKPAK UHT MILK and let it boil then add sugar. Stir continuously. Then add corn flour which is dissolved in water to make a thick custard. Add boiled noodles in custard and mix well.

**Step 3:** Then make jellies of each flavor and let them set.

**Step 4:** In a serving bowl, give one layer of jellies, then one layer of custard, then sprinkle crushed dry fruits and give one layer of fruit cocktail. Add one layer of Nestlé MILKPAK Cream. Repeat same manner 2 to 3 times.

**Step 5:** Garnish it with jelly, cream and cherries.

*This recipe serves 7 to 8.*

**Title:** Recipes

**Recipe:** Chocolate Chip Muffins

**Short Description:** Great as a dessert, snack or even a breakfast option these chocolate chip muffins have chocolaty goodness packed in NESTLÉ MILKPAK Yogurt.

**Video Link:** No

**INGREDIENTS**

- NESTLÉ MILKPAK Yogurt- $\frac{2}{3}$  cup
- All-purpose flour - 2 cups, sifted or otherwise aerated
- Baking powder - 2 tsp
- Chocolate - 1 cup, chip
- Egg - 2
- Salt -  $\frac{1}{2}$  tsp
- Sugar - 1 cup, white
- Vegetable oil -  $\frac{1}{3}$  cup

#### CALORIES/SERVING

- *213 Kcal.*
- CARBOHYDRATES
- *30.16 g*
- PROTEIN
- *4.81 g*
- FATS
- *8.4 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Yogurt

**Difficulty Level:** Easy

**COOKING TIME:** 60 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** Preheat oven to 400 degrees Fahrenheit. Line muffin cups with muffin liners.

**Step 2:** In a medium bowl, mix together flour, white sugar, salt, and baking powder.

**Step 3:** In a separate large bowl, add vegetable oil, 2 eggs, and Nestlé MILKPAK Yogurt and whisk to combine.



**Step 4:** Add flour mixture from step 2 to the liquid mixture in step 3 and mix just enough to combine.

**Step 5:** Fold the chocolate chips into the batter from step 4.

**Step 6:** Fill muffin cups with the muffin batter about 3/4 full. Bake for about 20 minutes in the oven, or until toothpick inserted in the center of the muffin comes out clean.

### **Note for Measuring Flour**

The proper way to measure flour using measuring cups is to aerate it first. This is done either by sifting flour, or aerating it by fluffing it up and whisking it well, then spooning it into the measuring cup, then carefully removing any excess flour with a knife. If you just stick that measuring cup in the bag of flour and scoop some out, you will get a lot more flour than what the recipe calls for. Do aerate the flour, or you will end up with dry dough!

*This recipe serves 12 to 14.*

### **Title: Recipes**

### **Recipe: Pineapple Soufflé**

**Short Description:** A cross between bread soufflé and pineapple candy, this is a dessert that is a no-fuss no-muss hit at dinner parties. Add flavor with NESTLÉ MILKPAK cream and NESTLÉ FRUITA VITALS for an undeniable kick.

**Video Link:** No

### **INGREDIENTS**

- NESTLÉ MILKPAK Cream-2 pack
- NESTLÉ FRUITA VITALS-1 1/2 cup
- Corn flour - 8 tbsp
- Egg - 2
- Gelatin - 1/2 cup
- Pineapple - 500 grams, chopped
- Sugar - 2 tbsp
- Vanilla essence - 2-3, drops
- yellow food color - 1 tsp

CALORIES/SERVING

• 288 Kcal.

• CARBOHYDRATES

- 29.6 g
- PROTEIN
- 0.5 g
- FATS
- 11 g
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream
- NESTLÉ Fruita Vitals

**Difficulty Level:** Easy

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** Take 2 egg yolks and put them in a bowl.

**Step 2:** Put 2 tbsp of sugar, 8 tbsp of corn flour, 1 tsp of food color and 1 ½ cup of NESTLE Fruita Vitals in the same bowl and beat them well to make a mixture.

**Step 3:** Pour the mixture in a saucepan; stir it on heat for 5 mints to make the mixture thick.

**Step 4:** Pour this mixture in a bowl and pour ½ cup gelatin.

**Step 5:** In a spread small bowl, take 2 egg whites and 2 pack of cream and beat them.

**Step 6:** Put this mixture over the big bowl mixture and put 2-3 drops of vanilla essence and decorate it with crushed pineapples.

**Step 7:** Freeze it for 3 hours.

*This recipe serves 4 to 6.*

**Title: Recipes**

## Recipe: Banana salted caramel cream desert

**Short Description:** Sweet meets savory in this caramel lovers delight! Top this concoction of oatmeal cookies, bananas, NESTLÉ MILKPAK cream with some salted caramel to curb your craving for all things sweet and salty.

**Video Link:** No

### INGREDIENTS

- NESTLÉ MILKPAK Cream-1 tbsp and a pint for garnishing
- Banana - 3 whole, peeled
- Butter - 1 tbsp, melted
- Caramel - 20 candies
- Custard - 500ml, homemade, vanilla flavor
- Oatmeal cookies – 8-10
- Salt - 1 tsp, (or as required)

- CALORIES/SERVING
- *246 Kcal.*
- CARBOHYDRATES
- *25 g*
- PROTEIN
- *1.6 g*
- FATS
- *16 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Medium

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** In a large zip-top bag add oatmeal cookies. Using a mallet (or rolling pin) gently crush the cookies. Pour into small bowl. Drizzle with melted butter and toast in the oven for 10 minutes until brown and crunchy.

**Step 2:** Prepare homemade vanilla custard.

**Step 3:** Add cold cream to a mixing bowl and beat with mixer until fluffy. Keep in fridge until ready to layer.

**Step 4:** Melt caramel toffees over medium-low heat with one tablespoon of NESTLÉ MILKPAK cream. Once melted add a teaspoon salt. Let cool for a few minutes and add to squeeze bottle.

**Step 5:** Slice the bananas into 1-inch slices.

**Step 6:** Take six dessert glasses and start assembling the dessert. Add oatmeal crumbles to the bottom of glasses, then a layer of custard, a few slices of banana, cream and finally salted caramel. Repeat layers until you reach the top. On the top layer garnish with salted caramel squeeze, a sprinkle of crunchy topping and a banana slice.

*This recipe serves 6.*

## **Title: Recipes**

### **Recipe: Russian Cream**

**Short Description:** A creamy decadent dessert that hits your palette with elegance. Take a tasty trip with some NESTLÉ MILKPAK cream, pistachios and strawberries for this Russian recipe romance.

**Video Link:** No

### **INGREDIENTS**

- NESTLÉ MILKPAK Cream-4 Cups
- Cream - 2 cups, sour
- Gelatin - 1 tbsp
- Pistachio - ½ cup, roughly chopped
- Strawberries - 1 tin, pie filling, for topping (or blueberry)
- Sugar - 2 Cups

- Vanilla - 1 tbsp

#### CALORIES/SERVING

- *283 Kcal.*
- CARBOHYDRATES
- *29 g*
- PROTEIN
- *2.9 g*
- FATS
- *18 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 15 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** Mix gelatin with the sugar. Then pour Nestlé MILKPAK Cream in a saucepan and keep it on medium heat. Add the sugar and gelatin mixture to the cream until everything is thoroughly dissolved.

**Step 2:** Continue stirring the cream over medium heat until it is too hot to touch, but make sure it doesn't boil. Then cool the mixture.

**Step 3:** Once it's warm or room temp, whisk in the sour cream and vanilla.

**Step 4:** Pour this mixture into a desired mold, leaving 1/2" at the top for the topping, and then chill the cream for at least 4 hours or overnight.

**Step 5:** The cream should thicken to such a consistency that if you were to hold it upside down, it would hold its place and not drip. For the topping simply put the berry filling on set cream and sprinkle nuts on top.

*This recipe serves 10.*

## Title: Recipes

### Recipe: Cherry Cream Cheese Dessert

**Short Description:** Did someone say cream and cheese in the same line as dessert? We did! Use NESTLÉ MILKPAK cream to create this heavenly cheesy cherry party in your mouth.

#### INGREDIENTS

- NESTLÉ MILKPAK Cream-8 oz, for filling
- Butter - 2 tbsp, melted
- Cherry - 1 can, pie, for filling
- Condensed milk - 1 can, for filling
- Gelatin - 1½ tbsp (mixed in 3 tbsp water), for filling
- Graham cracker - ¾ cup, crumbs
- Lemon - ½ cup, juiced, for filling
- Sugar - 2 tbsp
- Vanilla - 1 tsp, extract, for filling

- CALORIES/SERVING
- *243 Kcal*
- CARBOHYDRATES
- *29 g*
- PROTEIN
- *4.8 g*
- FATS
- *13 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 15 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** In a small bowl, combine the cracker crumbs, sugar and butter. Divide among eight dessert dishes, about 4 rounded teaspoonfuls in each.

**Step 2:** In a small bowl, beat Nestlé MILKPAK Cream and condensed milk until smooth. Gradually add lemon juice and vanilla. Spoon 1/4 cup into each dish. Top with pie filling, about 1/4 cup in each.

*This recipe serves 8.*

**Title:** Recipe

**Recipe:** Apple Charlotte

**Short Description:** A traditional British dessert made super easy to make with this recipe, the perfect combination of apples, biscuits and NESTLÉ MILKPAK Cream for you to enjoy.

**Video Link:** <https://vimeo.com/131410545>

## INGREDIENTS

- NESTLÉ MILKPAK Cream-1 pack
- Apple - 2 cups, skinned and thinly sliced, green
- Biscuits - 1 cup, heaped (crushed)
- Icing sugar -  $\frac{3}{4}$  cup
- Lemon juice -  $\frac{3}{4}$  tsp
- Pineapple - 1 cup, chunks

CALORIES/SERVING

*218 KCal*

CARBOHYDRATES

*39 g*

PROTEIN

*1.6 g*

FATS

*6.6 g*

**SPECIAL INGREDIENT**

NESTLÉ MILKPAK Cream

COOKING TIME: 20 minutes

Baking Time: NA  
Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Add green apples, icing sugar and lemon juice in a cooking pan and cook for 4 minutes on high heat.

**Step 2:** Then cook on low heat with covered lid until water dries up. Make sure that the apples are not overcooked. Take it out in a container and chill thoroughly.

**Step 3:** Whisk NESTLÉ MILKPAK Cream with icing sugar until sugar is well combined.

### Layering

**Step1:** In a serving dish, make a ¼ inch thick layer of crushed biscuits then put a thin layer of apple mixture and spread handful of pineapple chunks.

**Step 2:** For the last layer, mix the remaining pineapple chunks in NESTLÉ MILKPAK Cream mixture and spread generously on top of the apple layer. Chill thoroughly before serving.

*This recipe serves 6.*

**Title:** Recipe

**Recipe:** Tiramisu

**Short Description:** This decadent recipe of Tiramisu layering up cocoa, custard, cake, NESTLÉ MILKPAK Cream and NESCAFÉ Coffee will give you the ultimate Italian experience you can enjoy from the comfort of your couch.

**Video Link:** <https://vimeo.com/131410544>

## INGREDIENTS

- **NESTLÉ MILKPAK Cream**-100 ml
- **NESCAFÉ Coffee**-1 cup, for soaking
- Cocoa powder - 1 tsp
- Cream cheese - ½ cup
- Custard - 1 cup, Vanilla flavor (prepared)
- Plain cake - 2 pieces



#### CALORIES/SERVING

123 KCal

#### CARBOHYDRATES

12 g

#### PROTEIN

2.1 g

#### FATS

4.2 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 10 minutes

Baking Time: NA

Difficulty Level: Easy

#### INSTRUCTIONS

**Step 1:** Beat NESTLÉ MILKPAK Cream in a bowl until the texture is fluffy.

**Step 2:** Now add the cream cheese, cocoa powder and vanilla custard into the beaten NESTLÉ MILKPAK Cream and stir.

**Step 3:** Soak plain cake in a cup of NESCAFÉ Coffee and layer it in a serving glass, layer with the cream mixture generously.

**Step 4:** Top with whipped cream and decorate with cocoa powder. Serve chilled.

*This recipe serves 2.*

**Title:** Recipe

**Recipe:** Bread Pudding

**Short Description:** Bread pudding made quick and easy! Try out this recipe using bread, butter, brown sugar, NESTLÉ MILKPAK UHT Milk and NESTLÉ MILKPAK Cream to relish restaurant quality bread pudding with delightful caramel sauce at home!

**Video Link:** <https://vimeo.com/131410542>

#### INGREDIENTS

- NESTLÉ MILKPAK Cream-½ pack and ⅓ cup, for caramel sauce
- NESTLÉ MILKPAK UHT Milk-3 tbsp and ⅓ cup, for caramel sauce
- Bread - 4 slices, remove bread crusts

- Brown sugar - ⅓ cup, for caramel sauce
- Butter - 2-3 tbsp, white
- Croissant - 1 piece, cut into ⅓ inch sections
- Egg - 1
- Icing sugar - 3 tbsp
- Sugar - ⅓ cup, for caramel sauce
- Water - 1 tbsp, for caramel sauce

#### CALORIES/SERVING

313 KCal

#### CARBOHYDRATES

9.7 g

#### PROTEIN

2.3 g

#### FATS

3.2 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ MILKPAK UHT Milk

COOKING TIME: 30 minutes

Baking Time: 20 Minutes

Difficulty Level: Easy

## INSTRUCTIONS

### For Butter Pudding

**Step 1:** Butter bread and croissant pieces on both sides and lightly grill them.

**Step 2:** Beat egg with the listed ingredients using a fork softly until you get a smooth looking mixture.

**Step 3:** Dip bread slice in egg mixture and use to make a layer in a muffin tray (make bread walls in a muffin tray cup).

**Step 4:** Now for inside filling use soaked croissant pieces. Make sure each section of buttered toast and croissant should be dipped thoroughly into egg mixture. Also in every layer add couple of teaspoons of egg mixture.

**Step 5:** Now bake bread pudding for 20 minutes at 200° F till it turns light golden in color.

## For Caramel sauce

**Step 1:** Whip NESTLÉ MILKPAK Cream and NESTLÉ MILKPAK UHT Milk together and keep aside then add both types of sugar in a heavy saucepan with water and melt on high heat.

**Step 2:** When sugar melts remove pan from heat and add NESTLÉ MILKPAK Cream and NESTLÉ MILKPAK UHT Milk mixture a little at a time. Stir nicely.

**Step 3:** After adding half of NESTLÉ MILKPAK Cream mixture put it back on heat and bring to boil. Now add the rest of NESTLÉ MILKPAK Cream mixture and stir.

**Step 4:** Caramel sauce is ready, you can keep it in the refrigerator and use when required.

*This recipe serves 2 to 3*

**Title:** Recipes

**Recipe:** Banoffee Pie

**Short Description:** Wow your guests with this showstopper at your dinner table, a simple yet delicious dessert made with bananas, chocolate, biscuits and NESTLÉ MILKPAK Cream.

**Video Link:** <https://vimeo.com/133418215>

## INGREDIENTS

- NESTLÉ MILKPAK Cream-2 packs, lightly whipped, for base
- Banana - 4, small, for topping
- Biscuits - 250 grams, digestive, for base
- Brown sugar - 100 grams, dark & soft, for filling
- Butter - 100 grams, melted, for base & 100 grams, for filling
- Chocolate - grated as required
- Condensed milk - 400 grams, for filling

## CALORIES/SERVING

*238 KCal*

## CARBOHYDRATES

*29.6 g*

## PROTEIN

*0.5 g*

## FATS

11 g

**SPECIAL INGREDIENT**

NESTLÉ MILKPAK Cream

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

**INSTRUCTIONS**

**For Base**

**Step 1:** Process the biscuits until crushed then stir in the melted butter.

**Step 2:** Press the mixture into the base and 4 cm (1½ inches) up the sides of the tin.

**Step 3:** Chill the base while you make the filling.

**For Filling**

**Step 1:** Place the butter and sugar into a non-stick saucepan over low heat, stirring until the butter melts and the sugar dissolves. Add the condensed milk and stir continuously, bring gently to a boil.

**Step 2:** When the caramel has started to boil, remove from heat and pour over the biscuit base. Cool, and then leave to chill for about 1 hour, until firm.

**To Serve**

**Step 1:** Remove the pie from the tin and place on a serving plate. Slice the bananas; fold half of them into the softly whisked MILKPAK Cream and spoon over the caramel base.

**Step 2 :** Decorate with the remaining bananas and finish with the grated chocolate. For the final look, decorate with cream swirls on top.

*This recipe serves 8.*

**Title:** Recipes

**Recipe:** Ras Malai

**Short Description:** A simple recipe to enjoy a sub continental classic, Ras Malai, made with eggs, butter, NESTLÉ MILKPAK UHT Milk and NIDO to achieve the perfect sweet taste and the airy consistency that Ras Malai is popular for.

**Video Link:** No

## INGREDIENTS

- **NESTLÉ MILKPAK UHT Milk**-1 litre
- **NIDO**-1 cup
- Baking powder - 1 tsp
- Butter - 2 tbsp, clarified
- Egg - 1/2, beaten
- Sugar - 1 cup

### CALORIES/SERVING

358 KCal

### CARBOHYDRATES

49 g

### PROTEIN

14 g

### FATS

17 g

### SPECIAL INGREDIENT

NESTLÉ MILKPAK UHT Milk

NIDO

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Make dough with NIDO powder, ghee, baking powder and eggs.

**Step 2:** Mix sugar with the NESTLÉ MILKPAK UHT Milk and bring it to a boil in a pan until sugar dissolves completely.

**Step 3:** Make 24 ladoos (round balls) with the dough.

**Step 4:** Reduce heat under the pan and put the ladoos in it. Cook for 10 minutes without covering the pan.

**Step 5:** Remove from heat and let it cool. Serve chilled and garnish the dish with pistachios and almond flakes.

*This dish serves 10-12.*

**Title:** Recipes

**Recipe:** Coffee Custard with Mocha Sauce

**Short Description:** A dessert absolutely extravagant to look at and even better to taste, layer up some cake slices, custard flavored with NESCAFÉ Coffee, mocha sauce cooked in NESTLÉ MILKPAK UHT Milk, NESTLÉ MILKPAK Cream and KIT KAT to enjoy this divine dessert.

**Video Link:** No

## INGREDIENTS

- **NESTLÉ MILKPAK Cream**-½ packet
- **NESTLÉ MILKPAK UHT Milk**-60 grams, for Mocha sauce
- **NESCAFÉ Coffee**-2 tsp and 1 tbsp, for Mocha sauce
- **KIT KAT**-3 bars
- Butter - 30 grams, for Mocha sauce
- Caster sugar - 60 grams, for Mocha sauce
- Chocolate - 60 grams, chips
- Cocoa powder - 1 tbsp, for Mocha sauce
- Custard - 1 cup
- Ice cream - 1 cup, Praline flavour
- Nuts - 2 tbsp, roughly chopped
- Sponge cake - 1, chocolate flavour
- Sugar - 2 tbsp
- Plain flour - 30 grams, for Mocha sauce

CALORIES/SERVING

332 KCal

CARBOHYDRATES

42 g

PROTEIN

5.1 g

FATS

17 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ MILKPAK UHT Milk

NESCAFÉ Coffee

KIT KAT

COOKING TIME: 10 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** To make the custard, dissolve NESCAFÉ Coffee and sugar in 2 tbsp NESTLÉ MILKPAK UHT Milk.

**Step 2:** Let the custard warm up and then add the NESCAFÉ Coffee in it.

**Step 3:** Next, let it cool down. Whip NESTLÉ MILKPAK Cream and then mix it in the custard.

**Step 4:** Place the cake slices in a dish. Then add chilled custard, chocolate chips and nuts.

**Step 5:** Add the ice cream and garnish it with crushed KIT KAT chocolate, nuts and mocha sauce.

## Mocha Sauce

**Step 1:** Melt the butter and add flour; cook for 2 minutes. Remove from heat and add the NESTLÉ MILKPAK UHT Milk.

**Step 2:** Dissolve NESCAFÉ Coffee, cocoa powder and sugar in a small quantity of NESTLÉ MILKPAK UHT Milk.

**Step 3:** Pour it into the remaining NESTLÉ MILKPAK UHT Milk and cook it until it becomes thick.

*This dish serves 4.*

**Title:** Recipes

**Recipe:** Cheese Cake Slice

**Short Description:** Who needs to buy cheese cake from a fancy bakery when it can be made at home with such ease! With only biscuits, butter, condensed milk and NESTLÉ MILKPAK Cream now make the perfect cheese cake.

**Video Link:** No

### INGREDIENTS

- NESTLÉ MILKPAK Cream-1 pack
- Biscuits - 2 packs, plain, crushed
- Butter - 2 tbsp, melted
- Condensed milk - 1 tin
- Cream cheese - 5-6 tbsp
- Gelatin - 2 tbsp

#### CALORIES/SERVING

399 KCal

#### CARBOHYDRATES

49 g

#### PROTEIN

9.5 g

#### FATS

19 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

### INSTRUCTIONS

**Step 1:** Mix crushed plain biscuits, butter and 2-3 tbsp of NESTLÉ MILKPAK Cream together.



**Step 2:** Now set this mixture as a base in a cake mold with removable bottom/clips.

**Step 3:** In another bowl, mix condensed milk, cream cheese and remaining whipped NESTLÉ MILKPAK Cream together.

**Step 4:** Add gelatin and make a smooth paste.

**Step 5:** Now spread the condensed milk mixture on the crushed biscuits base and put the mold to chill in a refrigerator for 2 hours before serving.

**Step 6:** Decorate with whipped NESTLÉ MILKPAK Cream and serve.

*This dish serves 4-6.*

**Title:** Recipes

**Recipe:** Pineapple Fizz

**Short Description:** Refresh your palate with this quick blend of pineapples, lemon juice, soda, ice, NESTLÉ FRUITA VITALS pineapple nectar and enjoy!

**Video Link:** No

## INGREDIENTS

## INGREDIENTS

- **NESTLÉ FRUITA VITALS**-200 ml, Pineapple Nectar
- Ice - as required
- Lemon juice - 1 tsp
- Pineapple - 2, slices
- Soda - 40 ml

CALORIES/SERVING

102 KCal

CARBOHYDRATES

15 g

PROTEIN

0.8 g

FATS

0.2 g

SPECIAL INGREDIENT

NESTLÉ FRUITA VITALS

COOKING TIME: 4 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Blend together all ingredients in a blender and serve chilled.

*This dish serves 2.*

**Title: Recipes**

**Recipe: Gulab Jamun**

**Short Description:** Curb your sweet tooth cravings with this traditional recipe that packs a rich combination of **NIDO**, semolina and clarified butter. The mesmerizing fragrance of cardamoms and sugar syrup oozing out in every bite is divine!

## INGREDIENTS

- **NIDO**-1 cup
- Baking powder - ½ tsp.
- Cardamom - 2-3 pcs, for sugar syrup
- Clarified butter - 1 tbsp.
- Egg - ½ beaten
- Semolina - 1 tbsp.
- Sugar - 1 cup, for sugar syrup
- Water - 1 cup, for sugar syrup
- White flour - 1 tbsp.

**Video Link:** No

• CALORIES/SERVING

- 205 Kcal.
- CARBOHYDRATES
- 30 g
- PROTEIN
- 6.3 g
- FATS
- 7.2 g
- SPECIAL INGREDIENT
- NIDO

**Difficulty Level:** Easy

**COOKING TIME:** 30 minutes

**BAKING TIME:** NA

**Instructions:**

**Step 1:** Knead **NIDO**, maida, semolina, baking powder, egg and ghee.

**Step 2:** Make 14-15 small balls.

**Step 3:** Deep fry in already heated oil until it turns golden brown / brown, over a very low flame.

**Step 4:** In another pan, bring water, sugar and cardamom and allow it to boil until the sugar dissolves.

**Step 5:** Add fried gulab jamuns to the sugar syrup.

**Step 6:** Bring to boil.

**Step 7:** Remove from the syrup and serve hot or cold.

*This dish serves 6 to 8.*

**Title:** Recipes

**Recipe:** Banana Fritters

**Short Description:** Looking for a quick and divine snack item for parties, breakfasts and evening teas? Bananas made all the more tantalizing with a rich batter of **NESTLÉ MILKPAK UHT Milk** butter, egg, sugar and lemon zest are a must try!

## INGREDIENTS

- **NESTLÉ MILKPAK UHT Milk**-1 cup
- Baking powder - 1 tsp.
- Banana - 4, whole
- Butter - 1 tbsp.
- Egg - 1, whole
- Flour - 1 ½ cup
- Lemon zest - ½ tsp.
- Oil - for frying
- Salt - ¼ tsp.
- Sugar - 1 tbsp.

**Video Link:** No

- **CALORIES/SERVING**
- *160 Kcal.*
- **CARBOHYDRATES**
- *4.2 g*
- **PROTEIN**
- *4.3 g*
- **FATS**
- *5.9 g*
- **SPECIAL INGREDIENT**
- **NESTLÉ MILKPAK UHT Milk**

**Difficulty Level:** Easy

**COOKING TIME:** 15 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** Sift flour, salt and baking powder in a bowl.

**Step 2:** In another bowl, beat together egg, sugar, **NESTLÉ MILKPAK UHT Milk**, butter and lemon zest. Add flour to the mixture and stir until mixed and a paste is formed.

**Step 3:** Peel the bananas and cut them into thick pieces.

**Step 4:** Dip each banana piece into the batter and fry till golden brown.

**Step 5:** Dust with icing sugar and serve warm.

*This dish serves 6.*

## Title: Recipes

### Recipe: Chocolate Truffles

**Short Description:** This heavenly chocolate dessert is a delightful treat to chocoholics. The deadly combo of Oreos, **NESTLÉ MILKPAK Cream**, peanut butter, cream cheese and honey coated with melted chocolate and cocoa powder is a treat for your tastebuds!

### INGREDIENTS

- **NESTLÉ MILKPAK Cream**-2-3 tbsp.
- Biscuits - 1 pack, Oreo
- Butter - 2 tbsp., for coating
- Chocolate - 300 grams, for coating
- Cream cheese - 1 tbsp.
- Honey - 2 tsp.
- Peanut butter - 2 tbsp.

**Video Link:** No

#### CALORIES/SERVING

489 Kcal.

#### CARBOHYDRATES

56 g

#### PROTEIN

5.6 g

#### FATS

28 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 10 minutes

**BAKING TIME:** NA

**Instructions:**

**Step 1:** Chop Oreo biscuits in a chopper till they are finely chopped.

**Step 2:** Dish out the biscuit powder and add the remaining ingredients and knead it like dough till it's well combined.

**Step 3:** Make small balls of this mixture and chill them in the fridge.

**Step 4:** Melt 300 grams chocolate with butter in a double boiler while stirring continuously.

**Step 5:** Coat each ball with melted chocolate and place them on butter paper to chill at room temperature.

**Step 6:** Once chilled, sprinkle cocoa powder lightly for a nice finished look and enjoy.

*This dish serves 4 to 6*

## **Title: Recipes**

### **Recipe: Banana Cream Pie**

**Short Description:** This alluring dessert with a biscuit crust base is filled with a heavenly mishmash of butter, eggs, chocolate, mashed bananas and **NESTLÉ MILKPAK UHT Milk** with **NESTLÉ MILKPAK Cream** on top!

## **INGREDIENTS**

- **NESTLÉ MILKPAK Cream-150 ml**
- **NESTLÉ MILKPAK UHT Milk-500 ml**
- Banana - 2, mashed
- Biscuits - 120 grams
- Butter - 120 grams, softened
- Caster sugar - 100 grams
- Chocolate - 90 grams
- Corn flour - 50 grams
- Egg - 2, yolks only

**Video Link:** No

• CALORIES/SERVING

• 160 Kcal.

• CARBOHYDRATES

• 7.1 g

• PROTEIN

• 6.2 g

• FATS

- 5.2 g
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK UHT Milk  
NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 20 minutes

**BAKING TIME:** NA

### Instructions:

**Step 1:** Pre-heat oven at 180° F.

**Step 2:** Crush the biscuits with 90 grams softened butter and make a pie base of the mixture so that it covers the bottom and sides of a pie dish evenly

**Step 3:** Bake this pie base till golden and then cool.

**Step 4:** In a pan, combine **NESTLÉ MILKPAK UHT Milk**, corn flour, sugar, chocolate and the remaining butter.

**Step 5:** Cook over medium heat, stirring constantly till it thickens.

**Step 6:** Boil for 1 minute, remove from heat and stir in egg yolks and mashed bananas.

**Step 7:** Pour onto the crust and refrigerate till cold.

**Step 8:** Whisk **NESTLÉ MILKPAK Cream** till soft peaks are formed.

**Step 9:** Spread evenly over the pie, cover and refrigerate it till ready to serve.

### Serving Tips

Serve with roasted walnuts as garnish.

*This dish serves 8 to 10* **Title: Recipes**

### Recipe: Shahi Tukras

**Short Description:** Fried bread pieces soaked in a rich mixture endowed with **NESTLÉ MILKPAK UHT Milk**, khoya and cardamom powder is an all-time favorite dessert for people who want sweetness the royal way.

## INGREDIENTS

- **NESTLÉ MILKPAK UHT Milk**-1½ liter
- Bread - 8 slices, cut into four pieces
- Cardamom - ½ tsp., powdered
- Khoya - ½ cup
- Nuts - chopped, for garnish
- Oil - required for deep-frying
- Sugar - 10 tbsp.

**Video Link:** No

### CALORIES/SERVING

223 Kcal.

### CARBOHYDRATES

7.5 g

### PROTEIN

4.4 g

### FATS

14 g

### SPECIAL INGREDIENT

**NESTLÉ MILKPAK UHT Milk**

**Difficulty Level:** Easy

**COOKING TIME:** 30 minutes

**BAKING TIME:** NA

### Instructions:

Step1: Bring half of the **NESTLÉ MILKPAK UHT Milk** to a boil. Reduce heat and let it simmer.

Step2: In a separate pan, heat oil for frying and fry the bread pieces in it till golden.

Step3: Add cardamom powder in the milk. Mix well and let it simmer for 5minutes more.

Step4: Add sugar and let the milk thicken.

Step5: Lay the fried bread pieces in a serving dish.

Step6: Pour half of the milk mixture over the bread.

Step7: Mix khoya in remaining milk and cook till it thickens.

Step8: Pour khoya and milk mixture over fried slices of bread.



Step9: Decorate with chopped nuts and allow it to cool before serving.

*This dish serves 8 to 10.*

## Title: Recipes

### Recipe: Crunchy Delight

**Short Description:** This baked delight is a good option for a quick dessert. Mingling together **NESTLÉ MILKPAK Cream**, condensed milk and **NESTLÉ CORN FLAKES**, this recipe is bound to give you a sweet tooth!

### INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1½ cups
- **NESTLÉ CORN FLAKES**-1½ cups
- Condensed milk - ½ cup
- Egg - 2 pcs
- Honey - 2 tbsp.
- Vanilla - ½ tsp., essence

**Video Link:** No

#### CALORIES/SERVING

125 Kcal.

#### CARBOHYDRATES

3.2 g

#### PROTEIN

3.2 g

#### FATS

5.2 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ CORN FLAKES

**Difficulty Level:** Easy

**BAKING TIME:** 15 minutes

### Instructions:

Step1: In a bowl, beat eggs lightly.

Step2: Mix in the condensed milk, **NESTLÉ MILKPAK Cream**, vanilla essence and **NESTLÉ CORN FLAKES**.

Step3: Pour this mixture into a baking dish and bake at 180°C for 10-15 minutes till the top becomes light brown.

*This dish serves 6 to 8.*

## Title: Recipes

### Recipe: Toffee Cream Pie

**Short Description:** This heavenly combination of condensed milk, biscuits and **NESTLÉ MILKPAK Cream** tempts you to give it a try to enjoy the toothsome flavors that this dessert has to offer. Go for it to appreciate sweetness in every bite!

#### INGREDIENTS

- **NESTLÉ MILKPAK Cream**-3 packs
- Biscuits - 3 packs, crunchy
- Condensed milk - 3 packs, sweetened

**Video Link:** <https://vimeo.com/134834067>

#### CALORIES/SERVING

372 Kcal.

#### CARBOHYDRATES

43 g

#### PROTEIN

5.5 g

#### FATS

20 g

#### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 25 minutes

**BAKING TIME:** NA

#### Instructions:

Step1: Crush crunchy biscuits 200 mg.

Step2: Boil 3 cans of sweetened condensed milk for 15 minutes.

Step3: Empty 3 packs of **NESTLÉ MILKPAK Cream** in a bowl.

Step4: Add biscuits and condensed milk to the same bowl to serve.

*This dish serves 4.*

## **Title: Recipes**

### **Recipe: Caramel Crunch**

**Short Description:** For the perfect post dinner dessert that's a treat for your family! The butterscotch sauce poured all over, prepared from **NESTLÉ MILKPAK Cream** and golden syrup is the hallmark of this recipe.

### **INGREDIENTS**

- **NESTLÉ MILKPAK Cream**-2 packs
- Almond - 300 mg, peeled
- Biscuits - 2 boxes, crunchy
- Butter - 300 mg
- Golden syrup - 100 mg
- Icing sugar - 200 mg

**Video Link:** <https://vimeo.com/135862831>

#### **CALORIES/SERVING**

401 Kcal.

#### **CARBOHYDRATES**

43 g

#### **PROTEIN**

5.2 g

#### **FATS**

21 g

#### **SPECIAL INGREDIENT**

**NESTLÉ MILKPAK Cream**

**Difficulty Level:** Easy

**COOKING TIME:** 15 minutes

**BAKING TIME:** NA

### **Instructions:**

Step1: Warm butter until it melts.

Step2: Coat the dish base with melted butter.

Step3: Put crunchy biscuits in a wrapping bag and crush them in irregular sizes.

Step4: Layer the crushed biscuits in the dish.

Step5: Cut pineapples into small chunks.

Step6: Place pineapple chunks on a tissue paper to drain excessive water.

Step7: Place the pineapple chunks over the biscuit foundation.

### **For Butter Scotch Sauce**

Step1: Pour two packs of **NESTLE MILKPAK Cream** in a warm pan.

Step2: Pour golden syrup and icing sugar in the same pan and stir until it mixes.

Step3: Pour this sauce in the dish.

Step4: Garnish it with peeled almonds.

*This recipe serves 4 to 6.*

### **Title: Recipes**

### **Recipe: Pistachio Kulfi**

**Short Description:** This hearty combination of khoya and pistachio, enhanced with **NESTLÉ MILKPAK UHT Milk** makes a tempting dessert. This new flavor of Kulfi will make you fall even more in love!

### **INGREDIENTS**

- **NESTLÉ MILKPAK UHT Milk**-1 litre.
- Almond - 12-15, blanched, peeled & chopped
- Cardamom - 1/2 tsp., powdered
- Khoya - 1/2 cup
- Kulfi mould - 8, or 1 plastic box with lid
- Pistachio - 3-4 tbsp., blanched, peeled & chopped
- Saffron - 1/4 tsp.
- Sugar - 1/2 cup

**Video Link:** No

**CALORIES/SERVING**

217 Kcal.

**CARBOHYDRATES**

19 g

PROTEIN

6 g

FATS

13 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK UHT Milk

**Difficulty Level:** Easy

**COOKING TIME:** 40 minutes

**BAKING TIME:** NA

**Instructions:**

Step1: Bring **NESTLÉ MILKPAK UHT Milk** and cardamom powder to a boil in a heavy based pan.

Step2: Lower heat and simmer for 30 minutes or till the mixture is reduced to almost half.

Step3: Add khoya , saffron and sugar to the milk and bring to boil again, stir constantly till sugar is dissolved. Simmer for another 5 minutes till the mixture is slightly thick.

Step4: Add nuts and mix. Pour in kulfi moulds or plastic box and freeze at the lowest temperature possible.

Step5: Run a knife along the edge of frozen kulfi, turn on to a serving plate. Garnish with nuts and serve.

*This recipe serves 4-6. Title: Recipes*

**Recipe: Broiled Mango with Chocolate Sauce**

**Short Description:** This unique combination of broiled mango, lemon and chocolate presents a new taste to your palettes which will surely become your new choice of dessert for parties. Give it a try and experience this out-of-this-world flavor.

**INGREDIENTS**

- **NESTLÉ MILKPAK Cream-** 3 tbsp.
- Chocolate - 2 tbsp., chips, semi- sweet
- Lemon - ½ a wedge
- Mango - 1, peeled & sliced

Video Link: No

CALORIES/SERVING

83.5 Kcal.

**CARBOHYDRATES**

8.5 g

**PROTEIN**

0.6 g

**FATS**

6 g

**SPECIAL INGREDIENT**

**NESTLÉ MILKPAK Cream**

**COOKING TIME:** 10 minutes

**BAKING TIME:** NA

**Instructions:**

Step1: Preheat oven at 170°, line a pan with foil paper, arrange mango slices in single layer in prepared pan. Broil for 10 minutes until brown in spots.

Step2: Place mangoes in serving plate, squeeze lemon juice over broiled mangoes and serve it with chocolate Sauce.

Step3: To make chocolate ganache, melt chocolate chips in a bowl in double boiler or microwave oven.

Step4: Mix 2 tbsp. of **NESTLÉ MILKPAK Cream** in melted chocolate. Let it cook for two to three minutes.

*This dish serves 2.*

**Title: Recipes**

**Recipe: Cinnamon Banana Cake**

**Short Description:** Are u a cinnamon lover? This cake merges your love for cinnamon with your love for chocolate in a classic way incorporating **NESTLÉ MILKPAK Cream** and **NESTLÉ MILKPAK UHT Milk**. The subtle flavor of cinnamon is the cherry on the cake in this recipe.

**INGREDIENTS**

- **NESTLÉ MILKPAK Cream**-¼ cup
- **NESTLÉ MILKPAK UHT Milk**-¾ cup
- Baking powder - 1½ tsp.
- Baking soda - ½ tsp.
- Banana - ¾ cup, mashed

- Chocolate - 3 ounces, sugar free, cooking
- Cinnamon - 1 tsp., ground
- Egg - 2
- Flour - 2 cups
- Oil - ¼ cup
- Salt - ½ tsp.
- Sugar - ¾ cup, supplement
- Vanilla - 1 tsp., essence

Video Link: No

**CALORIES/SERVING**

185 Kcal.

**CARBOHYDRATES**

24 g

**PROTEIN**

2.75 g

**FATS**

9.5 g

**SPECIAL INGREDIENT**

NESTLÉ MILKPAK UHT Milk

NESTLÉ MILKPAK Cream

**Difficulty Level:** Medium

**COOKING TIME:** 60 minutes

**BAKING TIME:** 40-45 minutes

**Instructions:**

Step1: In a bowl, beat the eggs and add **NESTLÉ MILKPAK UHT Milk**, banana, oil and vanilla essence. Beat it with an egg beater.

Step2: In another bowl, add flour, cinnamon powder, salt, sugar substitute, baking powder and baking soda. Mix all of these things well.

Step3: Add egg mixture in flour mixture and beat it with an egg beater for 2 to 3 minutes.

Step4: Grease 10 inches pan and pour cake mixture into it.

Step5: Reheat oven to 180° and place cake mold into it and bake for 40 to 45 minutes.

Step6: In double boiler add chocolate and **NESTLÉ MILKPAK Cream**.

Step7: Mix well and cook for 5 minutes. Spread this evenly on baked cake. It's ready to serve.

*This dish serves 7 to 8.* **Title: Recipes**

**Recipe: KIT KAT Cake**

**Short Description:** How about a piece of homemade **KIT KAT** cake with tea this evening? This divine cake coated with **NESTLÉ MILKPAK Cream**, softened with **NESTLÉ FRUITA VITALS** Orange juice and decorated with **KIT KAT** invites you to a charismatic journey of blended flavors.

## INGREDIENTS

- **NESTLÉ MILKPAK Cream**-2 packets
- **NESTLÉ FRUITA VITALS**-50 ml, orange Juice
- **KIT KAT**-8 to 10 bars
- Baking powder - 1 tsp.
- Caster sugar -  $\frac{3}{4}$  cup
- Chocolate - 200 g, cooking
- Cocoa powder - 3 tbsp.
- Egg - 5 pcs
- Flour - 1 cup, plain
- Icing sugar - 5 to 6 tbsp.
- Vanilla essence - 1 tsp.

Video Link: No

### CALORIES/SERVING

155 Kcal.

### CARBOHYDRATES

18.5 g

### PROTEIN

2.9 g

### FATS

8.5 g

### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

KIT KAT

NESTLÉ FRUITA VITALS

**Difficulty Level:** Medium

**COOKING TIME:** 30 minutes

**BAKING TIME:** 20 minutes

### Instructions:

Step1: For making the sponge cake, in a bowl add sugar, cocoa powder and baking powder. Mix all of them well.

Step2: Separate egg whites and egg yolks.



Step3: In a bowl, add egg whites and beat them with the help of a beater till it becomes fluffy and frothy. Then add the egg yolks, sugar, cocoa powder, baking powder and vanilla essence and beat them properly.

Step4: Add plain flour and fold it in with a spatula and pour it in a greased baking dish. Place the dish in a preheated oven at 180 degrees for 20 to 25 minutes.

Step5: Melt the cooking chocolate in a double boiler, then add **NESTLÉ MILKPAK Cream**, mix it well and cook it for two to three minutes.

Step6: Cut 3 bars of **NESTLÉ KITKAT** Chocolate in small pieces and add them in the cream mixture.

Step7: When cake is baked, cut the cake into two pieces, pour **NESTLÉ FRUITA VITALS** Orange Juice on the cake to make it softer.

Step8: On the cake give one layer of the cream mixture, and then place other part of the cake on top of it.

Step9: Cover the cake with the remaining cream mixture and garnish it with cherries and **NESTLÉ KITKAT** Chocolate.

*This dish serves 7 to 8*