

## **Saffron and Cardamom Yogurt Recipe (Indian)**

### **Ingredients:**

1 kg thick Greek yogurt  
150 g castor sugar  
Pinch of saffron threads, infused in 1 tablespoon warm milk  
1 teaspoon green cardamom powder

### **To decorate:**

slivered blanched almonds  
slivered pistachio nuts

### **Method:**

Put the thick yogurt in the middle of a muslin cloth, draw up the corners and tie together, then suspend over a bowl in a cool place for 2-3 hours to drain off the excess liquid from the yogurt. Tip the drained yogurt into a clean bowl, add the sugar, saffron and cardamom and whisk lightly to combine. Spoon the yogurt into small bowls and refrigerate for 1 hour before serving. Top with almonds and pistachio slivers to serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]