

Name of Organization _OIS_CLA_GCK Name of Event _IEW- Culinary Heritage_

Date _11.16.23_

Recipe Worksheet

Recipe Name Double ka meetha

Yield Original 20

Event 300

Portion Size Original 4 square slices of bread

Event 4 square slices of bread

Equipment needed:

Ingredient:	Amount:	Event Amount:	Ingredient:	Amount:	Event Amount:
1)White bread slices(thick crustless bread)	20 slices	300 slices	7)Water	3 cups	45c.= 2 gal. + 3 quarts + 1 cup
2)Ghee	4 Tbsp.	3.75c.= 30 fl. Oz.	8)Cardamom	.1 oz.	1 lb.
3)Halved almonds	.25 oz.	4 oz.	9)Evaporated milk	550 ml	8250ml=8.25L= 8.75 quarts= 2 gal + 3 cups
4)Cashew nuts	.25 oz.	4 oz.	10)Saffron	1 pinch?~.125 g	~ 2g
5)Raisins	.25 oz.	4 oz.	11)Oil	500 ml	
6)Sugar	1 lb.	15 lb.			

Methods:

- 1) If not crustless bread, trim the edges to remove the crust and cut one bread slice into 4 pieces like squares.
- 2)Fry the bread pieces in oil until their turned into golden brown color and crispy and keep them aside.
- 3)add ghee and heat it, add the almonds, cashews and raisins and fry them to golden brown and keep them aside.
- 4)Add sugar, cardamom powder, saffron and water and mix them well until the sugar is dissolved and turn off.
- 5)Arrange the fired bread in a single layer in pan. Pour the sugar syrup all over the fried bread, and immediately pour the evaporated milk.

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6)turn on the stove and cook for 2-3 minutes until bubbling hot. Cook until the milk is absorbed, and syrup left at bottom. Turn off the stove and let is rest.

7)Garnish the bread with nuts and serve.

Additional Method:

1)If evaporated milk is not present, we need 1.5 liter of milk to boil it and bring to 900ml and additional boiling pot required.

2)

3)

4)

Notes:

Allergies or Hazards: _____Milk, Nuts(almonds, cashews and raisins)_____

Revised 11/2023