

# Desserts

*Gulamb jamun - milk and flour dumplings in sweet syrup*



*Ras malai - Homemade cheese, reduced milk and pistachio*

*Ras gula - chhaan, sugar milk based*

*Jelibi - yogurt based batter fried and soaked in sweet syrup*



*Gajar halva - crushes sweetened carrots cooked with milk*

*Kheer - Indian rice pudding served hot or cold with a garnish of mixed nuts*



*Baasudhi - condensed milk reduced to form a cream like texture and garnished with saffron and mixed nuts*

*Kulfi - various flavours of Indian rich ice cream*

*Moti choor laddu - made of flour sugar ghee then made into balls*



*Mixed barfis - a wide choice Indian sweets*

*Mohan thar - soft made with caramelised sugar and ghee*

*Magaj - crunchy made with granulated sugar and ghee*

*Fruit barfi - milk and mixed dried fruit*



*Kaju katri - cashew nuts*

*Pista barfi - pistachio nuts*

*Budam barfi - almond nuts*

**Chocolate barfi** - plain milk barfi topped with a chocolate flavour layer



**Cheese cake** - made with soft cheese on a base of broken biscuits (various flavours available)

**Profiteroles** - Choux paste is baked into small round puffs that are served cold with a sweet filling and sometimes a topping.



**Carrort cake** - a cake mixture with grated carrots and cooked till risen

**Walnut cake** - a cake like mixture with crushed walnuts with a layer of walnut flavoured cream.



**Fruit cake** - a selection of dried fruit in soft risen cake  
**Ice cream** - various flavours available

**Fruit salad** - a selection of fresh fruits served with or without cream

