

## **Jamun Popsicle Recipe**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Jamun	200	Grams
Hung Curd	500	Grams
Castor Sugar	25	Grams
Green Cardamom Powder	2	Grams

### **Method:**

1. For the Jamun Puree – Take the jamun, peel them and make a fine puree.
2. For the Popsicle Mixture – In a deep bowl, add the jamun puree, hung curd, castor sugar and green cardamom powder.
3. Once mixed well, pour the mixture into an ice cream/kulfi mould.
4. Keep in the freezer for 7-8 hours.