



## 2-TONED CHOCOLATE PEDDA

Makes 40

### INGREDIENTS

- 2 cups of NESTLÉ KLIM Full Cream Instant Milk Powder
- 1 tin (385g) NESTLÉ Full Cream Sweetened Condensed Milk
- 3 tbsp butter
- ¼ tsp ground cardamom powder
- 1½ tbsp NESTLÉ Cocoa Powder

### METHOD

1. Heat a non-stick saucepan over medium-high heat.
2. Add the NESTLÉ KLIM Full Cream Instant Milk Powder and NESTLÉ Full Cream Sweetened Condensed Milk and stir with a whisk to combine.
3. After 5 minutes of stirring, add the butter and ground cardamom powder and stir to combine.
4. Continuously stir the mixture for another 5 minutes until it gets thick and moves away from the sides of the saucepan.
5. Transfer half the mixture to a bowl and set aside.
6. Add the NESTLÉ Cocoa Powder to the condensed milk mixture in the pot and mix well until combined and the entire mixture is heated through.
7. Divide the white mixture into ¼ teaspoon sized balls and repeat with the chocolate mixture.
8. Take one ball from each colour and gently press them together before rolling slightly. Gently flatten them into small disks with the white on top and the chocolate at the bottom. Repeat with the rest of the balls. *\*Chef's Tip: Work quickly to prevent the mixture from drying out.*
9. Serve and ENJOY!

# CHOCOLATE LADOO BALLS

Makes 40

## INGREDIENTS

- 2 cups desiccated coconut
- 1 tin NESTLÉ Full Cream Sweetened Condensed Milk
- 3 tbsp NESTLÉ Cocoa Powder
- 1 tsp ground cardamom powder
- 2 tbsp almonds, finely chopped

## METHOD

1. Heat a non-stick saucepan over medium-high heat and add  $1\frac{1}{2}$  cups of coconut.
2. Stir the coconut for 2-3 minutes until slightly golden. Pour in the NESTLÉ Full Cream Sweetened Condensed Milk and stir together until the mixture starts thickening, about 10 minutes.
3. Keep stirring until the mixture moves away from the sides of the pan, taking care not to burn the mixture. Once it starts moving away from the sides of the pan, add in the NESTLÉ Cocoa Powder, almonds and cardamom powder and stir to combine.
4. Scoop out  $\frac{1}{2}$  teaspoon sized balls and roll the mixture between your hands to make a small ball shape.
5. Roll each ball in the reserved coconut, serve and ENJOY!



# DOUBLE-LAYER BUFFI BITES

Makes 42

## INGREDIENTS

2½ cups NESTLÉ KLIM Full Cream Instant Milk Powder

½ cup icing sugar

1 cup cream

2 tbsp NESTLÉ Cocoa Powder

3 tbsp chopped almonds

## METHOD

1. Line a 15cm x 15cm square baking dish with baking paper that is hanging slightly over the sides of the dish.
2. In a large microwave safe bowl, use a whisk to combine the NESTLÉ KLIM Full Cream Instant Milk Powder, icing sugar and cream.
3. Microwave the mixture for 1 minute on high heat and stir well. Repeat this process another 3 times, stopping every minute to mix until the mixture is light, fluffy and slightly creamy.
4. Scoop out half of the mixture and put it aside in a bowl.
5. Using the back of a spoon, gently press one half of the mixture into the lined dish, ensuring that it is pressed in an even and smooth layer. Refrigerate for 5 minutes until just set.
6. In the meantime, combine the NESTLÉ Cocoa Powder with the reserved mixture and stir until combined.
7. Gently press the cocoa mixture on top of the plain mixture, ensuring that it is smooth.
8. Sprinkle the chopped almonds over the chocolate layer and allow to set for 1 hour in the fridge. Slice into 42 evenly sized bites, serve and ENJOY!