

Twenty Shades of Dark Fantasy

Repertoire of Twenty Delicious Recipes
By WGSHA



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Dark Fantasy Choco Fills and Almond Kheer

Yield: about 600gm

Ingredients	Quantity	Method of Preparation
DFC biscuits	75 gm	<ol style="list-style-type: none">1. Make paste with almonds and 50 ml milk.2. Cook paste with remaining milk.3. Simmer the mixture for 15 minutes.4. Add condensed milk and simmer.5. Finish by adding sugar and saffron.6. Allow to cool.7. Serve garnished with crushed DFC biscuits.
Almonds	80 gm	
Sugar	40 gm	
Milk	4000 ml	
Condensed milk	50 gm	
Saffron	3-4 threads	



Prof. Parvatha Vardhini G



Dark Fantasy Choco Fills and Banana Cream Parfait

Yield: about 600gm

Ingredients	Quantity	Method of Preparation
DFC biscuits	150 gm	<ol style="list-style-type: none">1. Prepare banana cream by blending pastry cream,whipped cream, mashed bananas and vanilla.2. Crush biscuits and mix it with banana cream.3. Scoop cream in each jar and garnish with praline and caramel sauce.4. Serve Cold.
Whipped cream	150 ml	
Bananas	4 no	
Powdered sugar	10 gm	
Pastry Cream	200 gm	
Praline	20 gm	
Caramel sauce	30 ml	



Chef Kshama

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