

# Thandai

## *Ingredients*

100 gm almonds  
10 gm or 2 teaspoons black pepper corn  
10 gm or 2 teaspoons poppy seeds  
15 gm or 3 teaspoons fennel seeds  
100 gm sugar  
Few drops rose essence  
Pinch cardamom powder  
1 lit cold milk  
Crushed ice  
Few dried rose petals for garnish

## ***Directions***

Soak overnight almonds, peppercorn, poppy seeds and fennel seeds in 2 glasses or enough water. Strain the water and grind it into a smooth paste. Now with a help of a thin cloth strain this paste into the milk. Add sugar and stir till the granules dissolves. Add the rose essence and cardamom powder and garnish it with rose petals. Serve in a small clay glasses on ice.

Garnish it with rose petals. You can serve this drink on festivals or special occasions. It's a very popular and one of the most loved drinks of India.

**Thanks for Submitting.....Rebecca H.**