

KESAR BASUNDI MIX

Make Creamy Kesar Basundi Easily at Home

With Real Saffron & Pistachio

With Real Saffron and Pistachio!

Net Wt:100g

MAKES 1/2 LITRE OF DELICIOUS BASUNDI

JUST ADD

100 g Mix

+

1/2 Litre Milk

EASY TO MAKE

1

Boil 1/2 litre milk

2

Add SOOPER Kesar Basundi Mix slowly

3

Stir gently till dissolved

4

Boil for 1 minute, then cool

5

Refrigerate and serve chilled

See pack for detailed instructions.

WHY YOU'LL LOVE IT

Easy to Prepare

Delicious Family Dessert

Serve Chilled

Perfect for Guests

Festive Favourite

SERVE IT YOUR WAY

Serve Chilled

Garnish with Pistachios

Add Almonds

Top with Saffron

After Meals

Festivals & Celebrations

★ Perfect For: Family Desserts | Guests | Festivals | Celebrations

Net Wt. 100 g

Contains milk & tree nuts

Product Video Coming Soon !!

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