RECIPE

TITLE: Sweetened Yoghurt Sauce (Sweet Dahi)

FROM: The Wilds Cafe kitchen (with the help of Grok)

INGREDIENTS	
1 cup thick Greek yoghurt	1/4 tsp roasted cumin powder
1-2 tbsp powdered sugar (start with just a little and add to taste)	Tiny pinch of salt

DIRECTIONS

1. Place the chilled yoghurt into a mixing bowl.
2. Add the powdered sugar, cumin powder and salt.
3. Whisk vigorously until the sugar completely dissolves and the yoghurt is silky smooth and pourable, with no lumps. Keep chilled until the moment of serving.

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NOTES

Another super simple thing to mix together but adds a really impactful flavour punch to a Pani Puri.

With love, Angela

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