

Sahlab

Ingredients ...

Sahlab Mix – 30 g (5 tsp)

Coconut flakes – 3 g

Milk – 250 ml

Crushed Walnuts / Pecans
– 5 g

Cinnamon Powder – 1 g



Sahlab

Kcal.131

Preparation

- 1) Measure 30 gm sahlab powder.
- 2) pour 250 ml hot full fat milk.
- 3) Mix sahlab and milk well before heating.
- 4) Heat sahlab and keep stirring to prevent sticking.
- 5) Once boil, boil on low heat for 3 minutes until forming little thick texture.
- 6) Pour into 9 oz. Cup then add garnish.
- 7) serve with napkin and wooden, (if guest ask for spoon accept as sahlab is thick texture, and there is nuts also inside).



Hot Drinks