

Am Panna

Part - 6

- 1) Raw Mangoes - 500 gm
- 2) Water - 2 ltr.
- 3) Salt - To Taste
- 4) Black Salt - 1 Tsp
- 5) Black Pepper Powder - 1/2 Tsp
- 6) Red Chilly Powder - 3/4 Tsp
- 7) Roasted Cumin Powder - 1 Tbsp
- 8) Sugar - 1 Cup

Method :-

- 1) Cut mangoes (roughly)
- 2) Take a pan, Add mangoes
- 3) Add water
- 4) Add salt, black salt, black pepper powder, Red Chilli powder, roasted cumin powder, sugar
- 5) Stir lightly, let it Boil.

- 6) Let it boil for 25 mins.
- 7) Pulp will become soft, switch off gas
- 8) Let it cool
- 9) Remove leftover pulp from skin.
- 10) Add all pulp in mixer
- 11) Do not mix seed. (guthli)
- 12) Prepare smooth puree.
- 13) Concentrated Aam Panna is ready.
- 14) Take a glass
- 15) Add 3-4 Tbsp
- 16) Add mint leaf 3
- 17) Add ice add water.
- 18) Serve cold.