



Almond Alouda

Servings: 8 people

Prep Time: 15 minutes

Ingredients:

1. 2 litres milk (full cream, light, or skim) - Add a few drops of green food colouring
2. 2 tablespoons basil seeds (or Tocmaria/Tukmaria) - sift to remove any bad seeds
3. Almond jelly or 1 stick agar agar
4. Almond syrup (any brand) or Dowlut, or almond essence
5. Green food colouring
6. Sugar (if using essence, add to taste)

Instructions:

1. Soak the seeds in a bowl of water. As they expand and absorb the water, keep adding more water until it cannot absorb it anymore
2. For the Jelly. Follow the packet instructions if using jelly crystals. If using agar agar, break it into pieces, add 3 cups water, 1-2 tbsp sugar, and green colour. Boil until dissolved, cool, then refrigerate overnight. Grate the set jelly/agar agar and store in the fridge.

To serve:

Combine milk, tukmaria seeds, almond syrup (or essence), and sugar to taste in a jug.

Add a spoonful of shredded agar agar jelly to a glass, pour in the milk mix, and enjoy!

Bon Appétit!