

### Chapter 1 : Sweet Lassi Recipe Hyderabadi - Yummy Indian Kitchen

*lassi recipe with step by step photos - sweet lassi is another cooling and refreshing drink to have in the summers. sweet lassi is quite popular in punjab and north india. lassi is specially relished in hot summers because of its cooling properties. this sweet punjabi lassi which i make at home is not heavy and very light.*

How to make lassi 1. Add chilled curd to a bowl. Do note that using sour curd may need addition of milk and more sugar. Whisk it well until smooth. Next add sugar, saffron or rosewater. I powdered cardamoms with little sugar. Add water or whey. Adjust water as desired. If you are not serving it right away then you can also use boiled and cooled milk. You can garnish with any of these " saffron, chopped nuts or cardamom powder. Making salted lassi 1. On a low heat, dry roast jeera or cumin until it smells good. Cool and powder this. Whisk the chilled curd on a bowl or jug. Add salt and cumin powder. Pour water and whisk again. Making mint lassi Among all the varieties, this is one of the best during summers. Fresh mint keeps the body cool and stimulates the digestion. Consuming this after a heavy meal helps in digestion. Lemon juice is another key ingredient in this, do not skip it. Chill the curd well and transfer to a blender jar. Add sugar to suit your taste. I do not make it too sweet. Next salt too add to suit your taste. Clean pudina leaves and wash them well in a pot of water. Drain and add them here. I also use a tiny bit of chilli just for mild heat. Squeeze in lemon juice. Blend until frothy and smooth. Pour it to serving glasses.

### Chapter 2 : Lassi - Wikipedia

*Lassi is a classic yogurt drink from Indian subcontinent. Often relished with a meal or as a refreshing beverage. Sweet lassi and salted lassi.*

Mint sweet lassi or Chaas in Chandigarh , India. Lassi in an earthen tumbler, Kullhad, Varanasi, India. Benaras-ki-lassi, a style of lassi from Benaras , India. Traditional mild sweet or salty lassi[ edit ] The traditional mild sweet or salty form of lassi is more common in Northern India , Dhaka, Bangladesh and Punjab, Pakistan. It is prepared by blending dahi yogurt with water with added salt. The resulting beverage is known as salted lassi. This is similar to doogh. Saffron lassis, which are particularly rich, are a specialty of Rajasthan and Gujarat in India and Sindh in Pakistan. Makkhaniya lassi is simply lassi with lumps of butter in it makkhan is the Gujarati , Urdu , Hindi , Sindhi and Punjabi word for butter. It is usually creamy like a milkshake. Mango lassi[ edit ] Mango lassi is gaining popularity worldwide. It is made from yogurt, milk and mango pulp. It may be made with or without added sugar. In various parts of Canada, mango lassi is a cold drink consisting of sweetened kesar mango pulp mixed with yogurt, cream, or ice cream. It is served in a tall glass with a straw, often with ground pistachio nuts sprinkled on top. Bhang lassi is a cannabis-infused drink that contains bhang , a liquid derivative of cannabis , which has effects similar to other eaten forms of cannabis. Uttar Pradesh is known to have licensed bhang shops, and in many places, one can buy bhang products and drink bhang lassis. Salt, cumin seeds or fresh coriander may be added for taste. Fresh ground ginger and green chillies may also be added as seasoning. Chaas is popular in India where it is a common beverage during or after mealtime. A lassi shop in Uttar Pradesh, India. On arriving, the representative investigates a lassi parlor, where he is warmly welcomed, and finds several washing machines being used to mix it. The owner tells him he is able to "make ten times as much lassi as I used to! The proprietor offered him three varieties of bhang lassi: In , Kshitij , the annual techno-management fest of IIT Kharagpur, launched a campaign to name the next version of the mobile operating system Android, Lassi.

### Chapter 3 : Consent Form | SAVEUR

*Sweet Lassi is an easy Indian Summer Drink made with yogurt and flavored with cardamom powder and rose essence. Perfect for the hot summer days.*

Dry fruits lassi using Alvas Natural curd Recipe of how to make Dry fruits sweet lassi with step by step pictures and video Lassi is a very popular, traditional yogurt based drink in India. I have already posted Rose lassi , kesar lassi and few more yogurt based Indian drink recipes. For this recipe i used Alvas yogurt available in Singapore only and it turned out so tasty and creamy. The Dry fruits lassi was loved by everyone at home and it was quite filling too. This dry fruits lassi can be made on such days even for breakfast too. For my Readers in Singapore, though we get lot of yogurt in Singapore, the reason why I choose Alvas curd is: Jeyashri Popular Indian Yogurt drink,with the addition of dry fruits. You can add raisins and other nuts of your choice. Soak the dry fruits in very hot water for 10 minutes. Take out the skin from almonds and pistachios. Add the yogurt, milk,sugar and the dry fruits in a blender. Blend well till it becomes smooth. Add water to adjust the consistency. You can keep this inside the refrigerator and serve later, but lassi gets more thicker if it is served later. So add water to adjust the right consistency or add ice cubes. This lassi is quite filling and it tasted so delicious too. Video of how to make Dry fruits lassi Method with step wise pictures: You can add a pinch of cardamom powder,in that case skip the rose water. More dates and raisins can be added,so that you can skip the sugar. If using home made yogurt,always use thick curd. Else hung for sometime to get a creamy consistency. Ensure the curd is not too sour for making this dry fruits lassi.

**Chapter 4 : Easy lassi recipe, make lassi recipe, sweet lassi recipe, punjabi lassi - Prema's Culinary**

*Sweet lassi is a form of lassi flavoured with sugar, rosewater and/or lemon, strawberry or other fruit juices. Saffron lassis, which are particularly rich, are a specialty of Rajasthan and Gujarat in India and Sindh in Pakistan.*

Lassi, the Indian summer cooler that can be shaken up in many flavours. This yoghurt-based drink has incredible cooling properties. Lassi is often touted as the oldest smoothie in the world. The pride and joy of Punjabi cuisine - the mighty Patiala-peg lassi, is probably one of the most loved beverages during the sweltering Indian summer. Smooth and creamy, the yoghurt-based refreshment, traditionally served in earthen pots called matkas, has miraculous powers that can cool you instantly, and is probably the reason why even in Ayurveda, it is considered to be a great summer cooler. Often touted as the oldest smoothie in the world, it flocks the streets and eateries not just in Northern India, but across the subcontinent during the hot season. A sip of the sweet drink, topped with a generous dollop of clotted cream, is hard to resist, as you indulge till the last drop. Though its origin is credited to Punjab, where milk is an important feature of the diet, variations of the drink are also seen in Rajasthan, Gujarat and the Sindh region of Pakistan. Sweltering summer and a tall glass of lassi always go hand-in-hand. From the mighty Punjabi original to the many variants whipped across the country; no one can ever have the heart to say no to this pan-Indian summer favourite. Let us take a look at the story behind the iconic lassi and what makes it so legendary all across the world! In the olden times, yoghurt was commonly stored in earthen pots and kept cool, which was later stirred with water and sugar to make a refreshing glass of lassi. In most households in the North, it is still a common fixture during lunch, wherein it is relished in tall brassware glasses. While the sweet lassi garners more attention, the salty variant has its own fan following too. As for those who like to experiment, there are endless ingredients - fruits, spices and herbs - that you can add to the classic lassi to give it a delicious makeover. The mango lassi, undoubtedly, is the most cherished summer combo, but you can also play around with avocado, banana, papaya, berries, and even chocolate to lend in some richness. If you want to spice things up a little, open your kitchen cabinet and add in black salt, chaat masala, red chilli powder, garam masala, kesar, cinnamon or cardamom, along with fresh herbs like coriander, mint, or even basil. For vegans too, just get your hands on soy yoghurt and have fun this summer by shaking up a refreshing glass of lassi with your favourite flavour boosters. Why should you miss out? Here are our five best lassi recipes that are guaranteed to become your favourite coolers this season. Ridiculously simple to shake up, go on, and drink up! This classic recipe is ridiculously easy to stir up at home. For the recipe, [click here](#). **Mint Lassi Recipe** by Chef Roopa Gulati This popular summer cooler gets a lift with refreshing mint adding in some zing. **Avocado Lassi Recipe** by Chef Kunal Kapur The lassi gets smoother and creamier with avocado or butter fruit blending deliciously into it. This recipe is sure to be a hit! **Banana Walnut Lassi Recipe** by Chef Aditya Bal and Devanshi Give the classic lassi a nutrition boost with this fitting recipe which uses the goodness of banana and walnuts. **Mango Lassi Recipe** by Chef Roopa Gulati Comments A flavourful take on the good old lassi - creamy yoghurt and pulpy mango mixed in with loads of ice.

**Chapter 5 : Sweet Lassi | Punjabi Lassi Recipe ~ Indian Khana**

*Street vendors sell a plethora of lassi varieties in matkas by garnishing the sweet lassi with dollops of either fresh cream, makhan (butter), khoya, rabri or malai. In spite of the lassi varieties that are sold in the market, nothing to beat homemade lassi to combat the summer heat. One of India's best summer drinks.*

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#### Chapter 6 : Sweet Lassi | Simple Indian Recipes

*Hyderabadi lassi is a little bit different from punjabi lassi as punjabi lassi takes in kesar and cardamom flavor whereas hyderabadi sweet lassi uses the aroma and flavor of rooh afza drink, khoya, ice cream to make the lassi very rich and energizing.*

#### Chapter 7 : Lassi recipe, sweet lassi | Punjabi Food Recipes

*Lassi is the name given to a yoghurt based Indian Drink to cool the effect of hot summers. It is originally from the lands of Punjab and Multan in India.*

#### Chapter 8 : Indian Lassi Recipe - [racedaydvl.com](http://racedaydvl.com)

*lassi recipe | sweet lassi recipe | punjabi lassi recipe with detailed photo and video recipe. fundamentally a yogurt-based drink originating from north west or precisely from punjab. it is usually served after heavy meal or perhaps during hot summer to lower the body heat.*

#### Chapter 9 : lassi recipe, how to make lassi recipe | sweet lassi recipe | punjabi lassi

*Lassi is a traditional yogurt drink common in Northern India. In essence, it is Ayurveda's delicious answer to the Western smoothie or egg cream. Made with a blend of yogurt, milk (or water/ice) and fruit, herbs or spices, lassi is consumed daily by many residents living near the banks of the Ganges river.*