

## Recipe

### Rose, Milk and Honey Agar-Agar

## By

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## Ingredients

### For Layer - 1

- Milk - 1 cup
- Clear honey - 1 tbsp
- Agar-agar powder - 1 tsp

### For Layer 2

- Water - 1 cup
- Rosewater - 1 ½ tsp
- Sugar - 2 tsp
- Agar-agar powder - 1 tsp
- Pink food color - optional

### **For Layer 3**

- Milk - 1 cup
- Clear honey - 1 tbsp
- Agar-agar powder - 1 tsp

### **For Layer 4**

- Water - 1 cup
- Rosewater - 1 ½ tsp
- Sugar - 2 tsp
- Agar-agar powder - 1 tsp
- Pink food color - optional

### **Rose petals for scattering**

## **Preparation**

### **For Layer - 1**

1. Mix the ingredients for the first (milk) layer while the milk is cold.
2. Then gently heat the milk until it is just under boiling point.
3. Remove from the heat and pour into an serving glass or cup.
4. Allow it to set.

### **For Layer 2**

1. Mix the ingredients for the second (rosewater) layer while the water is cold.
2. After adding all the ingredients heat it until it is just under boiling point.
3. Pour this mixture over the first (milk) layer and again, allow it to set.

### **For Layer 3**

1. Mix the ingredients for the first (milk) layer while the milk is cold.
2. Then gently heat the milk until it is just under boiling point.
3. Remove from the heat and pour this mixture over the second (rosewater) layer.
4. And allow it to set.

### **For Layer 4**

1. Repeat step 2 for the fourth (rosewater layer).
2. And pour it over the third (milk) layer.
3. And serve cold.

## **Serves**

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**