





NAME: Ayesha  
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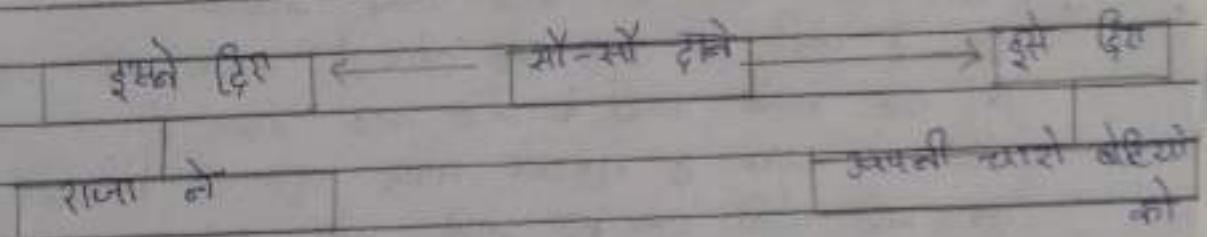
# • SHAHI TUKDA •

Shahi-tukda is a rich and festive dessert made with bread, ghee, sugar, milk, and nuts. It is a very popular classic royal dessert and is said to have originated during the Mughal reign. There are different stories which relate to the origin of this delicious dessert. Traditionally Shahi-tukda made by deep frying bread pieces in ghee until golden and crisp. Then they are dipped in sugar syrup. To finish off, a generous amount of thickened creamy Saffron milk known as RABRI is poured over them. Lastly shahi-tukda is topped with mawa and roasted nuts like cashews, almonds and pistachios.

This delicious dessert is high in calories so it is usually eaten in small portions.

Name : Sparsh Arman      std : VIII<sup>th</sup>      Roll no : 17  
 Subject : Hindi      School Name : Global International School  
 Date : 25/08/2021

प्र. 9 अकलन कृती



2.1 पांच - 2 बन्दगी -

3.1 चांदी - रत्न      फेंकना - निषिद्ध

प्र. 2 अकलन कृती

- 1 ठसा ठस करे हुए - जोर शोर
- 2 दूकुर - दूकुर इन्ने राजा - गति

3.1 क्रूर - आक्रम      2 आँसू - दिहा

4.2 विलोम शब्द

- 1 आइए x अनाइए      2 सफलता x असफलता
- 3 लम्बी x अक्षरी

3. भ्रमानाशी शब्द

- a) माला - उम्मा      b) देह - इरिह

4. विविध विधियों के नाम लिखिए

- a. ? पञ्चवाक्य विधय
- b. ? अर्थविधय
- c. ? विशेषण विधय



5. रचना के अंश पर वाक्य के प्रकार लिखिए

अब गहोड़ राजसम्राज्ञी

अब राजा

प्र. 8 अपठोपनीत लेखन

वृत्र और पंखी के बीच संवाद नीबिले

1. वृत्र - हे पंखी मैं अब कबसे छोड़ दूँ लक्षक नहीं रहा छिड़कर मरने में मुझे अपने साथी के लक्षक काट डाला है, पंखी - मैं जम्हा है वृत्रराज मरव वृत्रन ली दिया है, वृत्र - नहीं पंखी रक्षा मत सोचो मुझे मरव पर लक्षक आ रहा है, पंखी - आपके साथी दुक्ता बुरा हो रहा है लक्षी श्री आप उसके लिए अच्छे सोच रहे हो ये अपनी आइश्वर्य है, वृत्र - शहरी कस श्रेकी जेह मे मानव हमें काट रहा है, पंखी - इसका परिणाम राक दिन उसे मरकवाना पाडेमा।



10  
11 NAME : MalaiKa

12  
13 Anwar Husain

14 CLASS: F.Y.B.A

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16 College: AQSA Women's  
17 Degree College.  
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# Malai cake

Page

Date / /

This festive malai cake is a delicious fusion cake combining the best of both worlds making it an ultimate dessert to treat your sweet tooth! And it is completely cake. :D

So this malai cake was trending last year and I've been putting it off to even try it since then.

And it is pretty evident in my amateurish finish! And I only make a frosted cake for an occasion, with brings us to today's post.







*Eid Special*  
*instant immune booster*  
*reciepe 2021*

*Chocolate coated*  
*Stuffed Dates*

*by*

*Mulla Arina Mudassir*  
*(F.y.b.a.)*

*Aqsa Women's Degree*  
*College*







# Ingredients.

Course \_\_\_\_\_  
Date \_\_\_\_\_

Dates

Almonds

Walnuts

Pistachio

Dark Chocolate.

## Immunity enhancing twist

All the ingredients used in this recipe are high immunity boosting agents.

All these ingredients help us to keep our heart healthy, control diabetes, reduce cholesterol, improve bones and skin and act as an anti-cancer agents.

Still walnuts and Almonds contain high amount of Zinc which helps prevent from Covid & also recommended for Covid recovery.





# EID SPECIAL

INSTANT IMMUNE BOOSTER RECIEPE 2021

CHOCOLATE COATED STUFFED DATES

BY MULLA ARINA MUDASSIR (F.Y.B.A.)

AQSA WOMEN'S DEGREE COLLEGE





Eid special immunity boosting recipe

DATES CUSTARD

Name: Naz bano Barkat ali shaikh

Class: F.Y.B.A

College: Aqsa women's degree clg





## DATES CUSTARD

### INGREDIENTS:

Dates, banana, milk, corn flour, almond extract, mixed nuts, shredded coconut, raisins ground cinnamon.

IMMUNITY BOOSTING AGAINST COVID

### HEALTHY TWIST

As this recipe has dates which are high in iron, milk which is high in protein, cinnamon and nuts which are high immunity boosters to fight covid.... so this particular Eid special recipe is not only delicious and attractive in looks but also great immunity booster with a healthy twist to fight COVID.

THANK YOU.







Name:-  
Naaz Barkat Ali  
Sheikh.





Name -

Qudai Saniya  
Mujahed

Recipe -

MANGO SHAHI TUKDA

College -

Aqsa Women's Degree College

Class -

FYBA











Name - Rudai  
Saniya  
Mujahed.



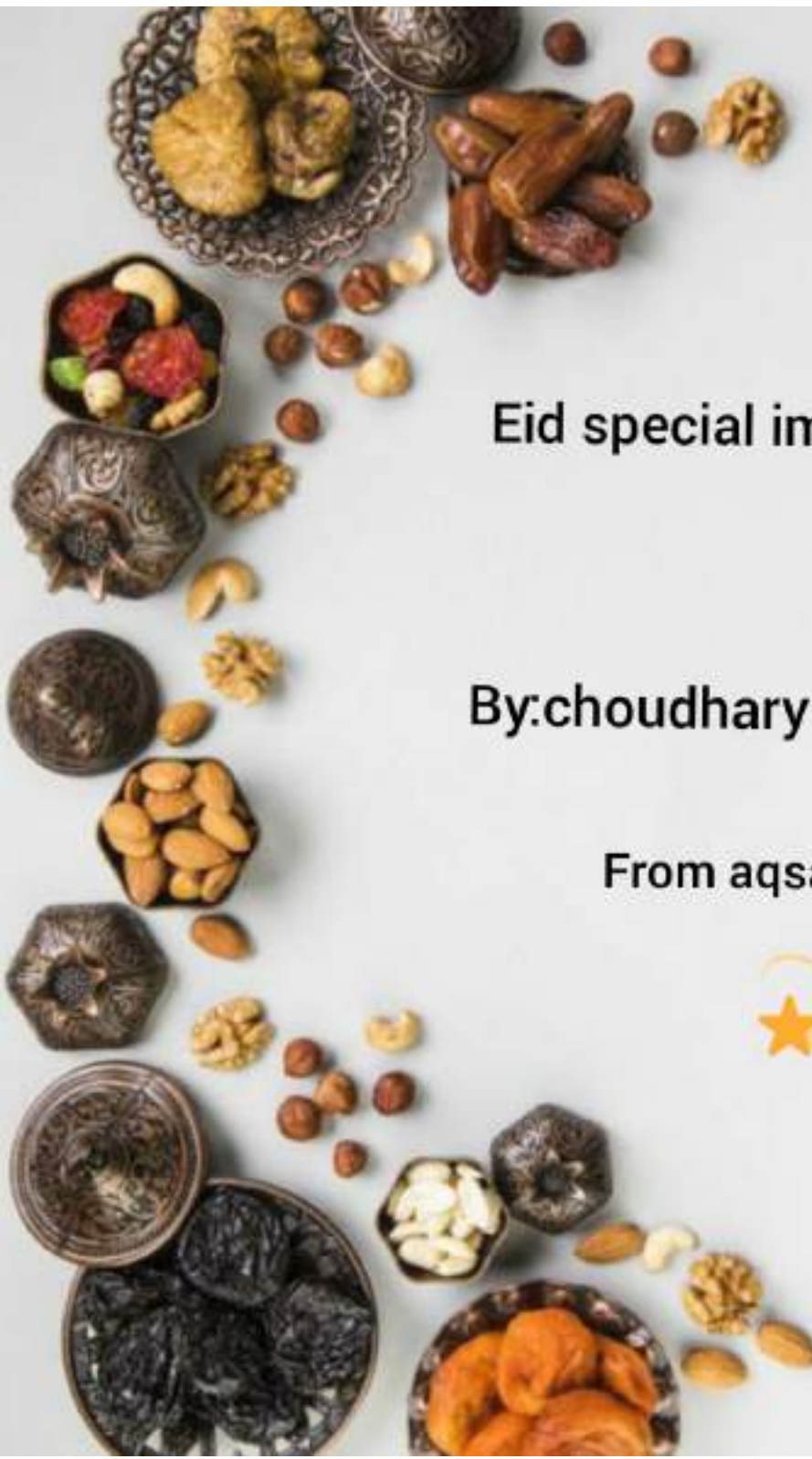




## # Immunity boosting element of my traditional recipe :-

The recipe which i've made is 'Mango Shahi Tukda', is something one can enjoy guilt free. as all of the ingredients which i've used is healthy. I made this royal recipe by replacing all the unhealthy ingredients with the healthy ones. I replaced the sugar with brown sugar which helps in increasing the nutritional value of the recipe. I used whole wheat bread (Brown bread) which is high in nutrition, fibre, it supports healthy digestion, reduce risk of obesity. other than these health benefit facts it had many other heart healthy benefits. Do i even have to mention about the benefit of the dry fruits? We are all aware of the nutrition value it has such as vitamins, proteins. It also boost immunity and prevent lifestyle diseases such as cholesterol and diabetes. And, the heart of my recipe "Mangoes" are so in rich of vitamins such as A, C, K. It is also rich in potassium, Beta-carotene, Folate, Choline and magnesium. which ultimately boost the immunity, supports heart health, improves digestive health, eye health. It is also best for Hair & Skin, lower risk of certain cancers. So, this royal piece is the tastiest guilt free recipe to add cherry on the cake on Eid.





Eid special immunity boosting recipe:

# Phirni 🍵

By:choudhary tarannum Nihal ahmad

From aqsa woman degree college





## Ingredients:

- 1: whole milk 1 litre
- 2: brown sugar 1 cup
- 3: Rice 3 tbs (soak in  $\frac{1}{4}$  cup water for 20 minutes, and grind to paste)
- 4: milk 2 to 3 tbs
- 5 almonds and cashew nut 20 pieces sliced.
- 6 green cardamom powder (1) Ts
- 7 Pistachios powder (3) tbs
- 8 rose leaf 5 to 6
- 9 kesar,
- 10 Mava 2 tbs







full of Energy

v.

full of Immunity Energy  
and vitameen Shahi phirni  
about againts Covid. \* :3

The dish is rich in vitameen B, C, E and K, with Calsium magnaciunm, carbohaidred, iron 87%. Calaris Sodiun which keep the body and bonds healthy phirni help Get rid of the bringing Sensapion in the Stomach when it is upset the proteen and Calsium in phirni Can provid energy and blood Sugar Control dish is a whole Some addition to your toddler's diet and







# [ Process ]

- 1 In a large pan bring the milk to a boil on high flame. then reduce it to low to medium and cook for 20 to 25 minutes.
- 2 grind the rice with the water it was soaked in, if too thick then add a little milk to make it thin because if you add the thick paste to hot milk it will become lumpy.
- 3) then add the brown sugar, green cardamom powder mix well, make sure the sugar dissolves.  
once the sugar dissolves then add the almonds and cashew paste and cook 5min then add the mava cook 3min, and then add the ground rice paste in the hot milk, keep stirring as it tends to stick to the bottom and burn.
- 5 cook it on low to medium (or) low till the milk thickens.
- 6 once it gets thick add a few slices of almonds and Pistachios, mix well.
- 7) dis it in a tray and for garnish, Kesari, Rose leaf, Pistachios powder, and remaining nuts, cool down and serve.

Thank you.







Taxannum Choudhary  
Nihal Ahmad

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