Vegan Shrikhand:

1 lb (1/2 kg) Almond Greek Yogurt (I used Kite Hill)
1/2 cup sugar (to taste – so add more or less as needed)
1 pinch Saffron dissolved in one tablespoon of warm water or vegan milk
Freshly ground green cardamom (about 6 pods)
One teaspoon cornstarch made into a paste.

Garnish:
Unsalted roasted pistachio (coarsely ground)

Method:

Whip together Greek Yogurt, sugar, dissolved saffron water, and cardamom - add as much cornstarch paste as needed.

Let it set in the fridge for two hours.

Garnish with pistachio before serving.