

## 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.