

Ingredients

Quantity	Measure	Ingredients
100	Grammes	Almonds
3	Pods (whole)	Cardamoms
1	Nos	Coconut
0.5	Teaspoon	Nutmeg
100	Grammes	Plums
1	Tablespoon	Rose Water
200	Grammes	Sugar
1	Tablespoon	Vanilla Essence

Method

Scrape the coconut, pick and clean the plums, blanch and chop the almonds, powder the cardamoms or use cardamom powder and nutmeg or nutmeg powder

Start cooking the scraped coconut and sugar on slow fire, stir and brown it well. Add to it plums, almonds, rose water and vanilla essence as well as the two powders of cardamom and nutmeg.

Stir well and cook for five minutes.

Keep down and cool.

Filling for puff pastry, muffins, dumplings etc.