

masala lassi

preparation time: 15 minutes
cooking time: no cooking time
chilli rating: mild

difficulty level: easy
serves: 2



ingredients

2 cups full-fat plain (natural)
yoghurt
2 cups crushed ice
½ tsp salt
pinch of freshly ground black
pepper
½ tsp fresh ginger, ground
½ tsp roasted cumin seeds,
ground

method

Put the yoghurt, ice and salt in a large bowl and whisk until frothy.

Add the pepper and whisk to combine.

Then add the ginger and cumin and whisk till the ice has melted.

Serve immediately, well chilled. (You can place your serving glasses into the refrigerator to ensure they remain cool.)

For some variations to this lassi, try adding some freshly chopped coriander leaves or chopped chillis, or even some chopped mint to the above.

Ajoy's tips Click [Can I have a keg of beer without a curry?](#) to read Ajoy's blog about drinks.

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