



# Pistachio Ladoos

from AAA Three Diamond  
Chaatable in Nashville, Tennessee

## INGREDIENTS

1/2 cup butter  
2 1/4 cups coconut powder, divided  
1 (14-ounce) can sweetened condensed milk  
2 1/2 tablespoons pistachio powder

## DIRECTIONS

In a medium saucepan, melt the butter on medium heat. Once the butter is melted, add 2 cups of the coconut powder, the sweetened condensed milk and the pistachio powder. Stir the mixture until it begins to come together and form a ball. Allow to cool.  
Using a tablespoon, dish everything out on a sheet of parchment and divide into portions.  
Spray a parchment-lined sheet pan (to set your ladoos on) to prevent sticking.  
Form the portions into balls and then roll the balls in the remaining coconut powder.  
Wrap the sheet pan and refrigerate until ready to serve.

Yields about 24.

“Ladoos are a sweet Indian treat similar to a truffle and are enjoyed as a token of good luck during Diwali and other auspicious occasions,”  
**says Chaatable Executive Chef Maneet Chauhan.**  
“They make a great thank-you gift for holidays.”

