



## Daliya porridge ( OP I )

Serving: 1

Veg

### *Ingredients*

- 2 tbsp broken wheat
- 1 tsp oil
- 1 tbsp gur /jaggery
- 2 black pepper corns
- 2 cups water
- pinch elachi powder to taste
- 1 tbsp grated almonds ( optional )

### *Preparation Method*

- In a pressure cooker, heat ghee. Add daliya and saute it till golden brown. Add black pepper corns. Add water.
- Mix and give it a boil.
- Pressure cook it for 3 whistles.
- Allow it to cool. Transfer in a serving dish or bowl.
- Garnish with elachi powder.
- Serve hot with topped up by almonds .