Sheera

Ingredients

1.Milk

2.Semolina

3.Banana

4.Sugar

5.Clarified butter

6.Cardamon Powder

7. Pinch of salt

Recipe

1. Take a pan

2. Add semolina and clarified butter in the pan and start roasting it.

3. After roasting it together and when the colour of the semolina becomes brown add pinch of salt.

4.Meanwhile take another pan and add two cups of milk , one cup of water and boil it in the pan.

5. When the milk is boiled add banana small pieces in the semolina and also one cup of sugar in it and roast the banana.

6. After the banana in the sheera is cooked spread two spoons of cardamom powder over it all and mix it well.

7. Let it cook for 2-3 minutes and your tasty sheera is ready to be served.

Enjoy …