



Zafrani Kheer



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Ingredients

- Basmati rice 1/2 cup
- Almonds 6-8
- Pistachios 6-8
- Raisins 8-10
- Milk 1 litre
- Sugar 3/4 cup
- Green cardamom powder 1/4 teaspoon
- Saffron 5-6

Method:

1. Wash and soak the rice in one cup of water for fifteen minutes.
2. Drain, remove on an absorbent paper and pat dry using a muslin cloth. Grind it to a coarse powder.
3. Blanch almonds and pistachio in one cup of hot water for five minutes. Drain, peel and cut them.
4. Soak raisins in one-fourth cup water for ten to fifteen minutes, drain.
5. Heat the milk in a thick-bottomed pan and bring it to a boil.
6. Add the rice powder and sugar and cook on low heat till the rice is half done.
7. Add the green cardamom powder, saffron, nuts and allow to simmer on low heat till the rice is cooked and the mixture is thick.
8. Remove from heat, allow to cool a little, stir in the raisins and serve.

Thanks & Regards

Chef Rawat