

Sweet Pongal

INGREDIENTS

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|--------------------------------------|-------------|
| • Green Gram Lentil | 1/4 cup |
| • Bengal Gram Lentil | 1 tbsp |
| • Rice | 1 cup |
| • Water (Appx. 3 cups to start with) | As required |
| • Milk | 1 cup |
| • Cashew Nuts | 1 tbsp |
| • Raisins | 1 tbsp |
| • Sugar | 1/4 cup |
| • Saffron | 1 pinch |
| • Clarified Butter (Ghee) | 4 tsp |



PROCEDURE:

1. Take a heavy bottom pan and roast the lentil and rice together till the mixture turns light brown in colour.
2. Add water to the mixture and cook on a slow flame until soft. Mash this mixture till well-blended. (Add water to get the desired consistency)
3. Now add milk to this cooked mixture and stir well. Add saffron, sugar and mix well.
4. In a separate pan add ghee, cashew nuts, raisins and fry till light golden brown.
5. Add the fried cashew nuts and raisins to the mixture of lentil and rice; serve hot.



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