

Kheer Rice Pudding

Ingredients

1/2 cup basmati rice
2 cups milk
3 tablespoons sugar
1/4 cup raisins
2 tablespoons roughly chopped almond
1/2 teaspoon cardamon powder
1/2 teaspoon fennel powder
Water

Method

Step 1

Soak rice in water for 1 hour

Step 2

Bring the milk, sugar, cardamon and fennel powder to a boil

Step 3

Add the rice and cook over low heat with occasional stirring

Step 4

Simmer for about 15-20 minutes until the rice is tender

Step 5

Add raisins and chopped almonds (You can add some more milk if needed)

Step 6

Allow to simmer for another 5 minutes

Enjoy warm or cold

THE
COOKERY

by The Secret Jozi Chef

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