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

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



by The Secret Jozi Chef