



Semiya Payasam

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 30 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients _____

- 190 g

Ghee & Semiya
- 50 g Ghee, 110 g Semiya
- 20 g Cashew, 10 g Raisins
- 1000 g

Milk
- 182 g

Condensed milk 60g, Sugar 120g, Cardamom powder 2g, Nutmeg powder 0.2g

Step 1 ● 1:30 mins

190 g Ghee & Semiya

I 80

M 100

Step 2 ● 3:00 mins

1000 g Milk

I 100

M 100

Step 3 ● 4:00 mins

1000 g Milk

I 40

M 100

Step 4 ● 1:30 mins

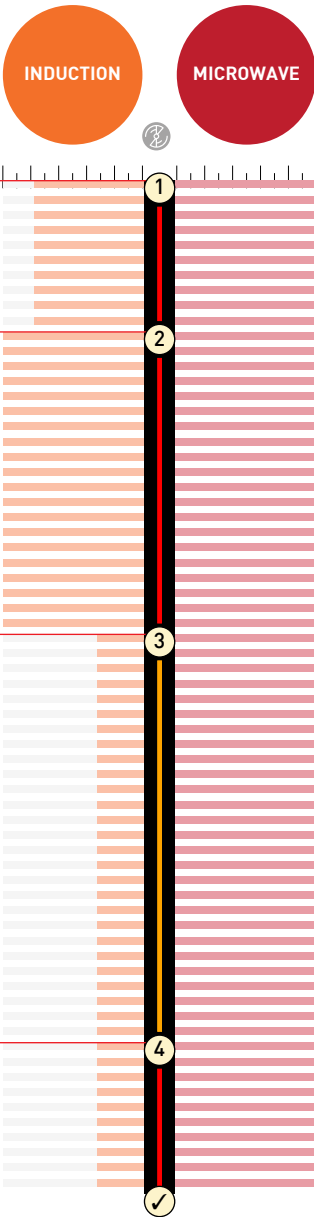
pwd 0.2g

120g, Cardamom pwd 2g, Nutmeg

Condensed milk 60g, Sugar

I 40

M 100



Total Output:
1200 G