



# 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

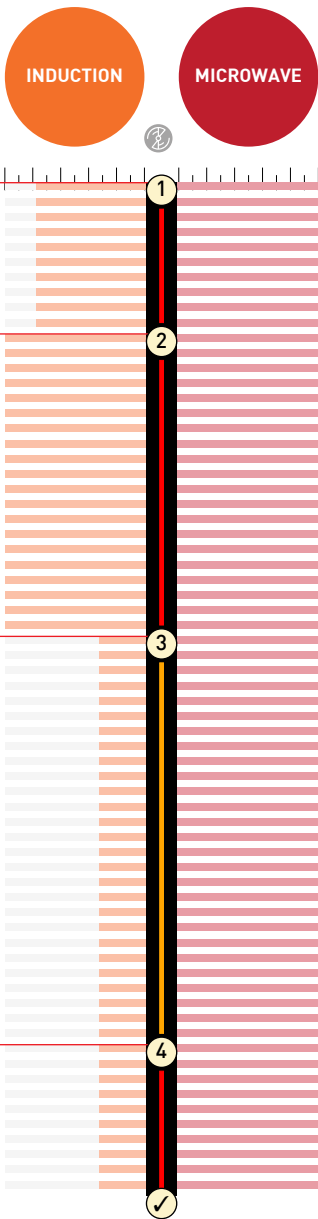
1000 g Milk  
I 100 M 100

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