



Saffron Rice Sweet

You will need

1 cup Basmati Rice, soaked for one hour
1 cup sugar
½ cup ghee or butter
4 cloves
½ teaspoon cardamom powder
1 tablespoon almonds, blanched and shredded
1 tablespoon raisins
½ teaspoon saffron
1 tablespoon pistachio
Khopra, as required

To cook

Boil the rice in plenty of water, do not add salt.
When the rice is about semi/half cooked, drain and cool.
Add sugar, saffron, cardamom and a pinch of yellow color.
Heat ghee in a heavy sauce pan; add cloves, cinnamon, raisins and rice.
Cook and stir occasionally without breaking the grain, when the water dries up, sprinkle the dry fruits on top and khopra as you like.
Serve hot.

4 servings, Total cooking time 30 min