

SHEER

KHURMA

is a festival vermicelli pudding



INGREDIENTS

150 ml Full cream milk

30 gms Thin seviyan
(vermicelli)

30 gms Sugar

10 gms Chironji
(optional)

5 gms Raisins

5 gms Pista

1 Dry Dates - Julienne

5 gms Cashew Nuts

10 ml Ghee



METHOD

1. Heat a pan, add half of the ghee (5ml) and roast the vermicelli on medium flame till it's golden brown, and keep it aside.
2. Add the remaining ghee in the pan and fry all the dry fruits till golden brown, and keep it aside.
3. In a separate pan start reducing milk by simmering it for about 10-15 mins.



METHOD

4. Add the roasted vermicelli and cook on a medium flame till it thickens. Keep stirring occasionally to avoid sticking at the bottom of the pan.

5. After it thickens, add the sugar and stir it for 2-3 minutes.

6. Finish it by adding fried dry fruits.

7. Serve it hot.

