

rare recipes
by
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SWEET RICE WITH DRY FRUITS



Ingredients :

<input type="checkbox"/> Rice – Basmati – good quality	2 cups
<input type="checkbox"/> Pure Ghee	2 tablespoons
<input type="checkbox"/> Cardamom (Elaichi) – Small	4
<input type="checkbox"/> Coconut – Dried – finely sliced	½ cup
<input type="checkbox"/> Almonds – Unpeeled	½ cup
<input type="checkbox"/> Raisins (Kishmish)	½ cup
<input type="checkbox"/> Cashew Nuts (Kaju) – Unsalted	½ cup
<input type="checkbox"/> Water	4 cups
<input type="checkbox"/> Food Color – Orange	2 drops
<input type="checkbox"/> Sugar	2 cups
<input type="checkbox"/> Keora Water – Flavoring Agent	2 drops (optional)

Method :

- Clean and wash the rice.
- Soak for 15 minutes, drain the water and keep aside.
- Heat a Pan, add and melt the Ghee.
- Crush and add Cardamom.
- Add Coconut, Almonds, Cashew Nuts and Raisins.
- Add all the Water, Food Color and stir well.
- As soon as the mix comes to a boil, reduce the flame and add rice.
- Stir gently, ensure that rice does not break.
- Cook on low heat for 10-15 minutes or till the rice is almost done and all the water gets absorbed.
- Add Sugar, Keora Water and stir gently to mix the sugar into the rice.
- Place a Tawa/ Griddle below the Pan, so that the rice does not overheat and stick to the pan.
- Cook for 5-10 minutes on low heat or till all the sugar is absorbed into the rice and the rice is fully cooked.
- Remove from heat and transfer to a serving dish.
- Serve Hot and Enjoy!