

Gur Waley Chawal

Ingredients

- Boiled Rice – 1/2 kg
- Gur – 1/2 kg
- Water – 1 1/4 cup
- Green cardamoms – 6 to 8 crushed
- Big cardamoms – 1 1/2 tsp
- Ghee – 1/2 cup
- Milk – 1/2 cup
- Coconut – 1 tbsp sliced



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Directions

1. Take a pan and add water, milk, gur and green cardamom and let it cook (remove the scum from syrup during cooking).
2. In separate pan, heat up ghee and add black cardamom and add cooked syrup.
3. Then add boiled rice and mix well.
4. Cook on high flame along with sliced coconut.
5. Then cook on low heat for 25 to 30 minutes.



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