

Kheer

Ingredients

- Fresh milk – 2 liter
- Rice – 1/2 cup soaked for 15 minutes
- Green cardamoms – 8 (ground with 1 tsp sugar)
- Almond and pistachio – as required (soaked in warm water, peeled and chopped)
- Condensed milk – 1 tin or 397 gm
- Sugar – 1 1/2 cup
- Kalakand – 1 cup
- Silver paper – 2

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Directions

1. Take a pan, add milk and cook on low heat until it's reduced by half, then add rice, cardamoms and sugar. keep stirring until sugar dissolves.
2. Take it off of the flame, after 15 minutes add condensed milk and dry nuts.
3. Now put in pot and let it cool down.
4. Garnish with crushed kalakand, chopped nuts and silver paper.



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