

Mutanjan

Ingredients

- Boiled sella rice – 1/2 kg
- Sugar – 250 gm
- Ghee – 1 cup
- Khoya – 250 gm
- Chum chum – 250 gm
- Almond – 25 gm
- Pistachio – 25 gm
- Coconut – 25 gm
- Asrafiyaan – 1 cup
- Water – 1 cup
- Green cardamoms – 4
- Green, red and yellow food color – 1 pinch each
- Kewra water – 1 tbsp



Directions

1. Take a pan, heat up 1 tbsp ghee and fry dry nuts and take them out.
2. Now take another pan, heat up ghee, add cardamom, fry for 1 sec.
3. Then add sugar and water, cook until sugar dissolves.
4. Then add boiled rice in sugar syrup and mix well.
5. Now on top add food colors on different parts.
6. Then sprinkle kewra water.
7. Then half dry nuts and candid fruits.
8. Then cover and put on dum for 30 minutes.
9. When it's done, garnish with chum chum, dry nuts, khoya, silver paper and candied fruits.

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