

Ingredients

Quantity:	Measure:	Ingredients:	Description:
Quarter	Teacup	Plums	For frying
Half	Teacup	Almonds	For frying - soaked
8	Teacup	Rice, fine grain. (Jirasa or Basmati)	For Base
2	Sticks	Cinnamon	For frying - broken
100	Grammes	Ghee	For frying
3	Medium	Onions	For frying - sliced
4	Pods (whole)	Cardamoms	For frying - inside
3	Nos	Cloves (spice)	For frying
3	Tablespoon	Sugar	For taste
A	Little	Salt	For taste

Method

Pick the plums and wash. Pour boiling water over the almonds and keep them for ten minutes, then peel the skins and cut them lengthwise, wash the rice and drain all the water, slice onions.

In hot ghee put the sliced onions and fry until brown. Remove and keep aside.

Fry the plums a little in the same ghee and slightly brown the almonds and remove.

Put some more ghee in the vessel and when well hot, pour the rice and stir well till it is slightly brown, then pour hot water about 3 inches above the rice and stir.

Add the cardamoms, cinnamon, cloves, sugar and salt to taste about 1 spoon.

Place the lid. Boil till the rice is almost cooked.

Stir with the handle of the ladle, every now and then and do not allow it to burn.

When dry add a few plums and almonds, slow the fire underneath and keep live coals over the lid, till it is well dry Stir often. Take in a dish. Garnish with the remaining fried onions, plums and almonds. Serve hot with sweet mango chutney or mint chutney.

Serve with [Mint Chutney](#) & [Sweet](#);