

### Ingredients

Quantity	Measure	Ingredients	Description
A	Little	Cardamom Powder	for taste
50	Grammes	Cashew Nuts	
1	Nos	Coconut	Cut the kernel in small pieces
182	Teacup	Dhal, Moong	
3	Tablespoon	Ghee	
A	Little	Jaggery	
1	Teacup	Milk	
50	Grammes	Raisins	
1/2	Teacup	Rice, Raw	

### Method

Roast the moong dhal (before washing) till it becomes little light brown (it will starts giving out its aroma). Then soak rice and dhal separately for 10 minutes.

Thoroughly wash and keep it in cooker with the right amount of water (lesser is o.k.) and cook it separately (in two different containers).

Meanwhile cut coconut in very small pieces and fry in ghee. Fry cashew and raisins also separately.

Break the jaggery and dissolve it in a little water and make a syrup. This is done because sometimes jaggery has mud and stones. After the syrup is made, strain it through tea strainer.

Put the rice and dhal in a big vessel and add a cup of milk and cook it till all the milk gets absorbed. Add jaggery syrup and continue to cook till it too gets absorbed. Add three big table spoons of ghee, powdered cardamom and continue cooking for a while. Add fried coconut, cashews and raisins.

Serve hot in separate cups topping with a spoon of ghee.