

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	50	Grammes	Almonds	blanched
1		Teaspoon	Cardamom Powder	
25		Grammes	Cashew Nuts	blanched and ch
4		Tablespoon	Ghee	
1		Teaspoon	Kesar/Saffron	
4		Teacup	Milk	
25		Grammes	Raisins	cleaned and ch
2		Teacup	Rice, Basmati	
1		Pinch	Salt	for taste
6		Tablespoon	Sugar	

### Method

Rice and Milk cooked with all kind of nuts. Goes as a very good sweet dish

1. Heat the ghee and lightly fry the raisins and keep aside.
2. To the remaining ghee add the cardamom seeds followed by rice and fry 5 minutes.
3. Next add milk, and sugar.

4. Cook on a low flame and a cover lid till the rice is tender and almost dry.
5. Now Carefully stir in the nuts, raisins and saffron.
6. Cover the lid again and cook till the rice fully dry.
7. Remove from flame and serve hot. (Optional: You can cover it with silver wrap)