

Dry Fruit Pulao

INGREDIENTS

- 1 cup basmati rice (long grain)
- 1 cup sugar
- ½ cup ghee (clarified butter)
- ¼ cup chironjee
- 2 cups milk
- ¼ teaspoon kesar(saffron)
- 1 pinch nutmeg powder
- ½ teaspoon cardamom powder
- 15 pistachios and 15 almonds



PREPARATION TIME

- 90 minutes
- Serves : – 2

HOW TO PREPARE

- Soak the rice in water for about two hours. Drain the water completely and set it aside.
- Soak the saffron in one teaspoon milk. Wash the almonds, blanche them and chop them finely. Chop the pistachios and set them aside too.
- Take a pan and heat the ghee. When the ghee begins to bubble, add the drained rice and pour the milk.
- Cover, simmer and cook stirring at regular intervals. Stir gently so that the grains don't break. When the rice is done, add the cardamom powder, nutmeg powder, dry fruits, saffron and sugar. Mix it well and ensure that it blends into one.
- Bake it in an oven at a medium heat till all the grains separate from each other.
- Serve hot Dry fruit pulao on a dark colored plate.