

Sabudana Kheer / Sabakki Paysa Recipe

Ingredients

- ¼ cup sabudana / sago / saabakki / tapioca
- ½ cup water, for soaking
- 3 cups milk, full cream
- ¼ cup sugar, add more if required
- 10 cashews, halved
- 2 tbsp raisins / dry grapes
- ¼ tsp cardamom powder / elachi powder



Instructions (1 cup =255 ml)

1. Firstly, in a small bowl soak sabudana in water for 30 minutes. Soak more to reduce the cooking time.
2. Further, in a thick bottomed pan add milk.
3. Also add soaked sabudana along with water. You can discard the water; however, i feel the starch will be lost.
4. Boil the milk on medium flame.
5. Stir occasionally making sure it doesn't stick to bottom of pan.
6. Boil for 5 minutes or till the sabunda turns translucent.
7. Now add ¼ cup sugar. Add more sugar if you like paysa / kheer to be sweeter.
8. Also add cashews, raisins and cardamom powder.
9. Mix well making sure everything is mixed well.
10. Simmer for another 20 minutes stirring in between.
11. Also the milk thickens.
12. Finally, serve sabudana kheer or sabakki paysa hot or chilled.