

## Sheer Khurma

### INGREDIENTS

- Vermicelli – 1 ½ cups
- Milk – 2 litres
- Ghee – ½ cups
- Almonds (crushed) – 1 fistful
- Cashew nuts (crushed) – 1 fistful
- Pistachios (chopped) – 1 tbsp
- Dates – 8
- Sugar – 1 ½ cups
- Cardamom (powdered) – 1 tsp
- Nutmeg (scraped) – ½



### HOW TO PREPARE

- Boil milk and condense to 1 ¼ litres.
- Take out the seed and chop the dates.
- Soak dates in ½ cup milk and keep aside.
- Roast the vermicelli in ghee till it turns light brown in colour.
- Roast the almonds and pistachios and keep aside.
- Boil the milk again in thick bottomed pan.
- Add sugar and stir well.
- When the sugar dissolves, add the vermicelli followed by roasted cashew nuts and almonds.
- Now it's time for the dates and the chopped pistachios to be added.
- This is followed by the cardamom powder and scraped nut meg. Bring to boil and cook on a low flame.
- When the vermicelli cooks, remove from fire and serve hot.