

Kheer: Indian Rice Pudding

Ingredients

- 6 tbsp jasmine or basmati rice
- 2 tbsp unsalted butter
- 0.50 tsp lightly crushed saffron
- **1.50 tsp mithai mix**
- a few dried rose petals (garnish)
- 6 cups milk
- 3 oz. jaggary (Indian brown sugar) or 6 tbsp. light brown sugar
- 0.25 cup slivered almonds, toasted
- 0.25 cup thinly sliced pistachios

Instructions

1. Place rice in a fine strainer, and rinse under running water until water runs clear; drain thoroughly.
2. Heat butter in a 10" skillet over medium heat; add rice, saffron, mithai mix, and cook, stirring until lightly toasted, about 2 minutes.

3. Add milk, and cook, stirring occasionally, until milk is reduced by half and rice is tender, about 1 hour and 20 minutes.

4. Add jaggary, almonds, and half the pistachios, and cook, stirring, until sugar dissolves, about 2 to 3 minutes.

5. Transfer to a serving bowl, and garnish with dried rose petals & remaining pistachios before serving. Enjoy!

NOTE: great served warm or cold!

Servings: 4-6



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