

Recipe

Coconut Sweet Pulav

By

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Ingredients

- Basmati rice - 1 cup
- Grated fresh coconut - ¼ cup
- Coconut extract - 2 cups
- Powdered sugar - 1 cup
- Ghee - 3 tbsp
- Chopped almonds ½ tbsp
- Cardamom powder - a pinch
- Cloves - 2
- Saffron - a few strands

Preparation

1. Wash and soak rice for 5 to 10 minutes.
2. Cook with two cups of coconut extract in reduced flame in a heavy vessel. Close with a lid.
3. When rice is cooked and there is no moisture; add finely grated coconut, powdered sugar and cloves.(Fry coconut in ghee for a minute and then add).
4. Add half of the ghee. Mix gently. When moisture is absorbed remove from fire.
5. Heat rest of the ghee, fry almonds and add to rice with cardamom powder.
6. Mix well, garnish with saffron strands and serve hot.

Serves

2 Persons.

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