

Recipe

Jack Fruit Pulav

By

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Ingredients

- Basmati rice - 1 cup
- Finely diced jack fruit pieces - $\frac{3}{4}$ cup
- Powdered sugar - $\frac{3}{4}$ cup
- Honey - 1 tbsp
- Pure ghee - 3 tbsp
- Cardamom powder - a pinch
- Cashew nuts and raisins - 1 tbsp
- Vanilla essence - few drops
- Fresh Cream - 1-2 tbsp

Preparation

1. Wash and soak rice for 10 minutes and strain it.
2. Boil two cups of water in a heavy vessel and cook rice in that separately on low flame.
3. Keep closed and do not disturb in between.
4. After 7 to 10 minutes, when rice is cooked and moisture is evaporated add powdered sugar, jack fruit pieces and half of the ghee.
5. Mix gently and keep on reduced flame.
6. After a few minutes add honey, fresh cream and cardamom powder.
7. Remove from fire; heat rest of the ghee, fry cashew nuts, and raisins. Pour over rice.
8. Serve hot.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**