

Recipe

Kashmiri Rice

By

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Ingredients

- Basmati rice - 1 cup
- Cooked peas - ¼ cup
- Cooked diced carrots - ¼ cup
- Capsicum - 1 diced
- Mixed diced fruits - ½ cup
- Sugar - 1 ½ tsp
- Salt - as required
- Pista, almonds, cashew nuts, and Raisins - 1 tbsp
- Seedless green grapes - 1 tbsp
- Fresh cream – 2 tbsp
- Saffron - little dissolved in 1 tbsp
- Warm milk
- Cardamom and clove powder - ¼ tsp.
- Rose water - 2 tsp
- Cumin seeds ¼ tsp.
- Bay leaf - 1
- Fresh Butter - 1 tbsp
- Oil - 2 ½ tbsp
- Paneer (cottage cheese)

Preparation

1. Wash and soak rice for 10 minutes.
2. Cook in enough salted boiling water till just tender.
3. Allow it to cool. Separate the grains.
4. Heat oil and add bay leaf and cumin seed.
5. Stir fry capsicum till tender. Add carrots and peas.
6. Fry for another few minutes.
7. Add salt, sugar, cream, saffron milk, fried nuts, dry fruits and cooked rice.
8. Before removing from fire mix diced fruit pieces, cherries, butter and rose water.
9. Fry diced paneer cubes, keep in warm water till required. Add while frying vegetables.

Serves

2 Persons.

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