

Recipe

Khova Bhat

By

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Ingredients

- Basmati rice - 250 gms(1 heaped cup)
- Powdered sugar -150 gms ($\frac{3}{4}$ cup)
- Plain khova - 75 gms
- Raisins - 1 Tbsp
- Cashew nuts - 1 $\frac{1}{2}$ tbsp
- Almonds - 1 tbsp
- Saffron - a pinch
- Rose water - 1 tbsp
- Pure ghee - 2 tbsp

Preparation

1. Wash and soak rice for 10 minutes.
2. Cook in enough water till soft. Drain water and allow it to cool.
3. Then mix crumbled khova and powdered sugar to the rice.
4. Dissolve saffron in 1 table spoon of warm milk.
5. Blanch almonds in hot water, remove outer skin and slice thinly.
6. Cut cashew nuts also into thin strips.
7. Heat ghee and fry cashew nuts, almonds and raisins.
8. Add rice mixture with saffron milk and mix in a low flame till moisture is absorbed.
9. Before removing from fire sprinkle rose water, mix well and invert on a serving dish.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare