

Recipe

Mugalai Fruit Pulav

By

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Ingredients

- Basmati rice - 1 cup
- Ghee - 1 or 2 tbsp
- Raisins - 1 tbsp
- Milk - 1 cup
- Water - 1 cup
- Salt - as required
- Cinnamon - 1 inch piece
- Bay leaf - 1
- Cardamoms - 2
- Mixed diced fruits - 1 small tin
- Sugar - ½ tsp

Grind Together:

- Almonds - 1 tbsp (Remove skin)
- Cashew nuts - 1 tbsp
- Poppy seeds - 2 tsp
- Ginger - ½ inch piece

Preparation

1. Wash and soak rice for 10 minutes
2. Heat ghee in pressure cooker and fry cardamom, bay leaf and cinnamon.
3. Add drained rice and fry for 1 or 2 minutes.
4. Pour 1 cup of hot milk and 1 cup of boiling water with salt, sugar and ground paste.
5. Reduce flame, cover and pressure cook for 10 minutes.
6. After removing from fire, add diced fruits and fried raisins to the rice.
7. Mix gently and serve hot, with Navarathna Kurma.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare