

Recipe

STRAWBERRY AND PISTA PHIRNI

By

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Ingredients

Fresh strawberries.....	12-15 small sized
Rice.....	4 tbsp
Pistachios.....	8-10
Almonds.....	6-8
Milk.....	4 cups
Sugar.....	¾ cup
Green cardamom powder.....	½ tsp

Preparation

1. Clean, wash and soak rice in sufficient water for half an hour. Drain and grind soaked rice to a coarse paste. Dilute rice paste with half a cup of water.
2. Wash and hull strawberries. Slice two of them and keep aside for garnishing. Finely chop the remaining.
3. Soak pistachios and almonds in hot water for five minutes. Drain, peel and slice finely.
4. Heat milk in a pan and bring it to a boil. Gradually stir in rice paste. Reduce heat and simmer for three to four minutes, stirring continuously or till milk thickens.
5. Add sugar, cardamom powder and continue to simmer till sugar dissolves and is incorporated well. Remove from heat, cool to room temperature and stir in chopped strawberries.
6. Pour this mixture into individual earthenware or ceramic bowls, garnish with sliced pistachios, almonds and strawberry slices and serve chilled.

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