

## Recipe

### ZAFRANI PULAO

## By

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## Ingredients

Basmati rice.....	2 cups
<i>Ghee</i> .....	4 tbsp
Raisins.....	25-30
Almonds.....	20
Cashew nuts.....	12
Nutmeg powder.....	¼ tsp
Green cardamom powder.....	½ tsp
Milk.....	½ cup
Sugar.....	½ cup
Saffron.....	A pinch

## Preparation

1. Wash rice twice and soak in just enough water to cover it for half an hour. Drain. Wash and pat dry raisins.
2. Heat *ghee* in a deep pan and gently fry almonds, cashew nuts and raisins. Drain and keep aside. When cool, slice almonds thinly and halve cashew nuts. In the same pan add rice and sauté gently for two to three minutes. Add nutmeg powder and green cardamom powder.
3. Boil milk and sugar adding saffron. Add to rice with three and a half cups of water. Add raisins. Stir once.
4. Cover and cook on low heat till done. Allow standing time of five minutes.
5. Garnish with almonds and cashew nuts. Serve hot.

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**