

# Recipe- Rava Kheer

## Rava Kheer

### Ingredients (2 nos)

Suji 4 tbsp

Ghee 2 tsp

Sugar 4 tsp cup

Milk 4 cups

Chopped Almond 2 tsp

Chopped Pistachio 2 tsp

Raisins 2 tsp

Saffron 1 pinch

### Method

- Heat ghee in a pan on medium flame.
- When ghee is hot enough add suji.
- Keep stirring Suji and fry untill golden brown.
- Remove from flame, add milk and sugar.
- Put the pan on medium flame and add saffron and nuts.
- When milk starts boiling switch the flame to low.
- Cover the pan and leave on low flame for 1-2 minutes.
- Switch off the flame and garnish with nuts.
- Serve hot.

### Tips

Make it just before you need to serve. as it may set if you leave it for long.

Add nuts of your choice.

**“Be Vegetarian Be Happy”**

**“Live and Let Live”**