

Indian Rice Pudding (kheer)

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Ingredients

6 tbsp. jasmine rice
2 tbsp. unsalted butter
1½ tsp. lightly crushed saffron
1½ tsp. ground cardamom
6 cups milk
3 oz. jaggary or 6 tbsp. light brown sugar
1¼ cup slivered almonds, toasted
1¼ cup thinly sliced pistachios

Directions

Place rice in a fine strainer, and rinse under running water until water runs clear; drain thoroughly. Heat butter in a 10" skillet over medium heat; add rice, saffron, and cardamom, and cook, stirring until lightly toasted, about 2 minutes. Add milk, and cook, stirring occasionally, until milk is reduced by half and rice is tender, about 1 hour and 20 minutes. Add jaggary, almonds, and half the pistachios, and cook, stirring, until sugar dissolves, about 2 minutes. Transfer to a serving bowl, and garnish with remaining pistachios before serving.