

JAIPURI MEWA PULAO RECIPE (Dry Fruit Pulao)

Ingredients:

2 cups long grained white rice

2 cups sugar

1 cup ghee

1/2 cup chironji, coarsely ground

25 almonds, blanched, chopped

25 pistachios, chopped

1 tsp cardamom powder

1/4 tsp nutmeg powder

1/2 tsp saffron, soaked in 1 tsp milk

4 cups milk

Preparation:

Soak rice in water for 2 hours. Drain. Heat the ghee and add the drained rice. Add milk. Cover and cook on a low fire stirring occasionally but gently so that the rice grains do not break. As soon as the rice is cooked, add the cardamom and nutmeg powders, dry fruits, sugar and saffron.

Mix well. Bake in a moderately hot oven till each grain is separate. Serve jaipuri mewa pulao hot as a sweet dish.