

# RECIPE : DELICIOUS FIRNI

Eid calls for a delicious Firni, make it with Mehman Rice.

## INGREDIENTS:

Mehman Rice - 50g  
Milk 500ml  
Sugar 50g  
Water 2 tablespoons  
Few saffron strands dissolved in  
1-2 tablespoons hot milk Rosewater 1 tablespoon  
Kewra (Screwpine Essence ) 4 drops ( Optional)  
To Garnish:  
Silver Foil / Chaandi ka Vark Crushed Coconut Almonds



## Direction:

Start by soaking Mehman Rice in water for 60 minutes. Drain water and grind to a coarse grainy paste. Boil milk, then lower the flame and add prepared Mehman Rice paste. Once you add the rice paste keep whisking and don't leave the milk unattended.

After 3-4 minutes of constant whisking add the saffron dissolved in milk. Next, add the sugar and keep whisking for another 5-7 minutes or until the mixture is thick. Turn off flame and add the kewra essence.

While the Firni mixture is hot pour into terracotta bowls that have been soaked in water and dried / in any serving bowl of your choice. Garnish with silver foil, Crushed Coconut, and almonds.

Let the firni come to room temperature and then refrigerate for 2 hours or until serving time.