

فَيْضُ الْمَوَائِدِ الْبُرْهَانِيَّةِ

SHEERKHURMA

Sheer Khurma is a sweet dish comprises of sweetened milk syrup with dry dates, sev (vermicelli) and dry fruits. Sheer literally means 'milk' and khurma means dry dates in Persian language. Servings of sheer khurma add to the joyous occasion of Eidul Fitr. Traditionally, sheer khurma is served warm.

Serves: 1 bowl

Cooking time: 30 - 40 minutes

INGREDIENTS:

- Ghee 2-3 tbsp
- Sev $\frac{3}{4}$ cup
- Raisins (Kishmish) 1 tbsp
- Almonds (Badam) (Sliced/crushed) 1 tbsp
- Pistachios (Pista) (Sliced/crushed) 1 tbsp
- Kharak (Sliced) 1 tbsp
- Almondettes (Charoli) 1 tbsp
- Sugar 2 tbsp (can be adjusted as per taste)
- Mlik (800 ml)

STEP BY STEP INSTRUCTIONS:



Take a stainless steel pot and begin with roasting a handful of crushed vermicelli (sev) in 2-3 table spoon of ghee, until the fragrant sev turns golden-brown. Keep stirring on medium flame, this should not take more than a minute or two and then remove the sev from the ghee before it burns.

In the same pot, fry 1 tablespoon of raisins first until the raisins swell.



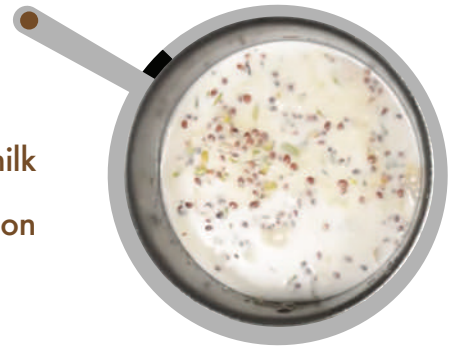
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Once raisins swell, add 1 tablespoon each of sliced/crushed almonds, pistachios and whole charoli (almondettes). Let the dry fruits roast for around 40 seconds and keep stirring until crisp.

Simultaneously, add 1 tablespoon of sliced kharak (presoak the kharak in water for a few minutes to soften).

4



Keep stirring for a few seconds and then pour 3 ½ cups (800 ml) milk and add 2 tablespoons of sugar and bring it to boil and simmer on medium to low flame for a good 10-15 minutes.

5



Add the roasted sev (vermicelli) and continue to stir the milk and simmer once. Remember, it will thicken further upon cooling.

Garnish with a pinch of saffron to add flavor and serve hot.

