

# *Sweet Saffron Rice*



*4 servings, Total cooking time 30 min*

## **You will need**

1 cup Zebra Basmati Rice, soaked for one hour  
1 cup sugar  
½ cup ghee or butter  
4 cloves  
½ teaspoon cardamom powder  
1 tablespoon almonds, blanched and shredded  
1 tablespoon raisins  
½ teaspoon saffron  
1 tablespoon pistachio  
Khopra, as required

## **To cook**

Boil the rice in plenty of water, do not add salt.  
When the rice is about semi/half cooked, drain and cool. Add sugar, saffron, cardamom and a pinch of yellow color.  
Heat ghee in a heavy sauce pan; add cloves, cinnamon, raisins and rice.  
Cook and stir occasionally without breaking the grain, when the water dries up, sprinkle the dry fruits on top and khopra as you like.

Serve hot.