

Firni (Rice Pudding)



Firni or Rice pudding is a dish made from rice mixed with milk and other ingredients such as cinnamon, vanilla, and raisins. This is used for cold desserts in summer in Pakistan and India. In England, we normally bake the rice pudding but today we going to make it on the flame.

Ingredients for Firni (Rice pudding):

- 1/2 Rice
- 1 and 1/2 liter Milk
- 2tbsp Butter/Ghee
- 1cup Sugar
- 1tsp Crushed Cardamom
- 2tbsp Crushed Pistachio and Almond
- 1tbsp Kewra Water (an extract that is distilled from pandanus flowers for flavor)

YouTube Video Link