

Rice noodles Payasam

Ingredients:

Raw rice – 1 cup

Jaggery – 2 cups

Coconut milk – 3 cups

Cardamom powder, cashews, raisins

Method:

Soak raw rice in water for 2 hours and grind into very smooth paste by adding water. Transfer the batter to a heavy bottom pan and add 2 cups of water and make it thin batter (like buttermilk), add pinch of salt and stir well and bring to boil till it turns into thick single lump. Press these hot dumplings in a Sev presser (the disc which have bigger holes) on a plate and allow cooling completely.

Take a bowl add jaggery and 2 cups of water and bring it to boil. Now transfer the noodles gently into this syrup. Let it to boil for 10 minutes stirring very gently in order to keep the noodles in good shape. You can adjust the sweetness as per your choice. Add Coconut milk and boil for 2-3 minutes. Add cardamom powder and fried cashews and Raisins. Serve hot.



Om shanti