

Recipe Name: Sheer Khurma Recipe - Seviyan or Vermicelli Kheer Pudding

Diet Type:

Course: Dessert

Cuisine: Hyderabad

Quantity:



Ingredients

Ingredient	Quantity
• 3 cups Milk	4
• 1/4 cup Semiya (Vermicelli) - roasted	
• 1/2 cup Sugar	
• 5 Dates - deseeded and finely chopped	
• 1 tablespoon Raisins	
• 2 tablespoons Pistachios - roughly broken	
• 1/2 teaspoon Cardamom Powder (Elaichi) - freshly pounded	
• 3 Saffron strands	

Preparation

- Once the sugar is dissolved, add in the roasted vermicelli and simmer the mixture in the milk until the vermicelli is cooked.
- Once the vermicelli is cooked stir in the dates, pistachios, raisins and simmer for about 4 to 5 minutes.
- If the sheer khurma is too thick, stir in a little water or milk and adjust the sugar levels according to your taste.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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