DietCloud – Recipe

Recipe Name: Pasta Payasam Recipe - Fusion Payasam With Pasta

Diet Type:

Course: Dessert

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/4 cup Linguine Pasta - boiled	4
• 3 cups Milk	
• 1/2 cup Sugar	
• 1/2 teaspoons Cardamom Powder (Elaichi)	
• 1 teaspoon Ghee	
• 4-5 Cashew nuts - chopped	
• 1 tablespoon Raisins	
• 1 Saffron strands - few	
• 1/4 cup Fresh coconut - grated	
• 4 Cashew nuts	

Preparation

• To begin with Pasta Payasam Recipe, boil the pasta until al dente and keep aside.

• Rinse it in cold water to prevent over cooking the pasta.

• Combine the coconut and cashew nuts ina mixer-jar and grind using very little warm water to make a smooth paste and keep aside.

• Stir in the cooked pasta, saffron and simmer for another 5 minutes until the payasam gets a good consistency.

• Heat ghee in a skillet over medium heat and add broken cashew pieces, fry until golden brown and crisp.

• Add the raisins and toss for a few seconds.

• Once done add it to the payasam and serve.

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Macronutrients

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