

By Farzana Kumandan
@sprinklesandspicect

Sprinkles
& SPICE

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BOEBER

Ingredients

- 2 Tablespoons butter
- 2 Cups vermicelli
- 4 Heaped tablespoons sugar
(omit if you using condensed milk)
- 1 Stick cinnamon
- 2 Cardamom pods
- ¼ Fine cinnamon
- ½ - 1tsp Fine cardamon
- 1 Tablespoon sliced almonds
- 1 Tablespoon sultanas
- 2 Heaped tablespoons sago
(soaked in cold water)
- 2 Litres milk
- 1 Tablespoon rose water
- ½ Condensed milk (optional)

Method:

Braise the butter, cinnamon stick and cardamon pods till the flavours infuse.

Add in the vermicelli and braise until light brown.

Add in the fine cinnamon and cardamon, sultanas and almonds and braise for 1 minute.

Add in the milk and once it starts to boil add the rose water and sago. Turn down heat to low and simmer (should be a slow bubbling boil) for a half hour, stirring occasionally until milk thickens.

Optional add in condensed milk*



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