



# Sheer khurma

Recipe by Zainab Huzaifa



Serves 5



30 minutes

## INGREDIENTS

- 1 litre full-cream milk
- 1 cup vermicelli (Seviyan) (preferably thin/nylon)
- 1-2 tbsp ghee
- 2 tbsp each of almonds, pistachios, cashews, slivered (optional)
- ¼ cup chopped dried dates (chuara)
- ¼ cup sugar or ½ cup condensed milk
- 2-4 green cardamom pods (crushed) or ½ tsp powder
- Optional saffron strands or rose water

## TIPS FOR PERFECT SHEER KHURMA

- Thickening: The dessert thickens significantly upon cooling.
- Dates: Traditionally, dried dates (chuara) are used, which need simmering to soften.
- Creaminess: For extra richness, add a little evaporated milk or cream

## DIRECTIONS

1. Heat ghee in a heavy-bottomed pan, sauté the nuts and raisins until fragrant (about 30 seconds to 1 minute). Remove and set aside.
2. In the same pan, add the vermicelli and roast on low heat until golden brown, ensuring not to burn it.
3. Pour in the milk and bring it to a boil.
4. Add cardamom, roasted nuts, dates, and sugar (or condensed milk). Simmer on low heat for 10–15 minutes until the milk thickens and vermicelli is soft.
5. Stir in saffron or rose water if using.

Serve warm or chilled.



# Afternoons

with Joel Rheinberger

on 936AM and the ABC listen app

