

Sheer Khurma – Vermicelli Dessert



Prep Time: 1 – 1 ¼ hours. Serves: 16 people

Ingredients:

- Whole Milk – 1.5 Gallons
- Vermicelli Noodles (cut into 1 inch pieces) – 1 Packet
- Dried Dates (cut into small pieces) – 8
- Almonds, sliced – 20
- Pistachios, sliced – 20
- Golden Raisins – ¾ cup
- Sugar – 12 Tablespoons

Procedure:

- 1) Pour the milk (one gallon to start) in a pot and heat on low-medium burner. Rest of the milk can be added later as needed
- 2) Add dates to the milk and cook so they become soft
- 3) In a separate frying pan fry the vermicelli noodles until golden brown
- 4) Add the vermicelli to the pot on milk
- 5) Add the almonds, pistachios and raisins to the pot at this point
- 6) Keep cooking and stirring until the milk thickens a bit and vermicelli is cooked
- 7) Add sugar to the pot. Make sure you stir continuously so the milk does not stick to the bottom of the pot
- 8) Once the dessert gets to the thickness of runny oatmeal, it is ready to be served!

A Casa de Montaña Bed & Breakfast recipe