

'Badam Phirni' (A delightful dessert with 'Almonds')

Written by W.J.Pais

'Badam Phirni' is a very traditional n rich dessert made during festivals. This scrumptious and filling dessert is made with almonds, rice flour and milk as the main

[Read More »](#)

INGREDIENTS

- **Almonds – 1 cup**
- **Raw Rice – 1/4 cup**
- **Milk – 5-7 cups**
- **Sugar – 3/4 cup or to taste**
- **Cardamom powder – 1/4 tsp**
- **Raisins – 1/4 cup**

Method –

1.Blanch almonds in water for about 5-10 minutes and remove the skin.

2.Blend these skinned almonds with some water to make a puree. You can either make a fine puree or keep it slightly coarse. Keep aside.

3.Soak rice in water for about 2 hrs. Drain away the excess water and blend it to make a paste.

4.Now, in a heavy bottom pan take rice paste, milk, cardamom pd. and stir properly so that everything gets mixed up n there are no lumps.

5. Cook on low to medium heat while stirring constantly.

6.Keep stirring it, otherwise it could burn at bottom.

7.In this process, the rice would get cooked and the mixture would thicken.

8.Add sugar, almond puree, raisins and cook for some more time.

9.Check if it has cooked properly or not andalso the consistency of phirni.

10. If you find it too thick, then add some milk.

11.Remove from heat.

'Badam Phirni' is ready. Garnish it with chopped almonds or dry fruits of choice and serve.

Sunayana's Tips –

1.You can serve this 'Badam Phirni' hot.....but, it tastes best when 'Chilled'. So for that, after removing from heat let it come to normal temperature and then chill in the fridge. DO NOT PUT IN THE FREEZER.

2.Use 'Full Cream Milk' to make this 'Badam Phirni'. This would give a thick creamy texture to your dish.

<http://sunyanaskitchen.com/Desserts/Festive/badam-phirni>

'Badam Phirni' (A delightful dessert with 'Almonds')

Written by W.J.Pais
