

Sago vermicelli kheer or payasa is a very traditional dessert which is prepared on festivals and special occasions. Sabudana vermicelli is a popular combination for making kheer. This kheer is prepared with vermicelli and sago and garnished with roasted cashew nuts and raisins. It is very easy to make and delicious too.

### Ingredients

- Milk - 1 litre
- Vermicelli - 3/4 cup
- Sago pearls or sabudana - 3/4 cup
- Sugar - 3/4 cup (adjust according to taste)
- Ghee - 2 tablespoons
- Cashew nuts - 10
- Raisins - 10
- Cardamom powder - 1/4 teaspoon

### Method

#### Step 1

HOW TO MAKE SABUDANA VERMICELLI KHEER RECIPE Soak sabudana in enough water for an hour. Drain the water after an hour and set aside

#### Step 2

Heat 1 tablespoon of ghee in a pan on a medium flame. Add vermicelli and roast them till golden brown. Keep aside.

#### Step 3

In the same pan, add another 1 tablespoon of ghee. Add cashewnuts and raisins and stir fry till golden brown. Keep it aside.

#### Step 4

Boil milk in a separate vessel. Once it reaches the boiling point, lower the flame. Add soaked sago pearls or sabudhana and cook on a low flame stirring in between.

#### Step 5

## Sabudana SeviyanKkheer

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Once the sago is half cooked, add vermicelli and mix well. Cook on a medium heat till both sago and vermicelli are fully cooked.

### Step 6

Add sugar and cardamom powder and simmer on a low flame for another 5 minutes till the sugar is fully dissolved. Add roasted cashewnuts and raisins and mix well.

### Step 7

When the kheer starts thickening, switch off the flame and remove the kheer in a serving bowl.

### Step 8

Serve sabudana vermicelli kheer warm or chilled.