

# Rice Pudding with Saffron & Slivered Almonds

Pair with Harney Lane's Chardonnay



## Ingredients:

2 c soaked grain rice

5 c milk

1/2 c sugar

4 tbsp ghee

1 tbsp cashew nuts

1 tbsp almonds

1 tbsp cardamom

A few strands of saffron

## Directions:

Mix milk, soaked rice, cardamom, sugar and saffron in a heavy bottomed pan, then bring to a boil.

Cook over medium heat for 5-10 minutes. Meanwhile, melt the ghee in another pan.

Mix the almonds and cashew nuts together. Sauté them in ghee for 1-2 minutes.

Add almonds and cashew nuts to rice mixture. Cook all together for another 10 minutes, until rice is softened and flavors meld.

Set aside to cool and serve chilled.

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