

INGREDIENTS

- ☐ Vermicelli - ½ cup (3 tbsp)
- ☐ Milk - 1 litre(½ Litre for semiya cooking,½ Litre for chilled milk)
- ☐ Chopped fruits - ½ cup each
- ☐ (Pomegranate, banana, apple, Grapes green and black, papaya etc.....)
- ☐ Sugar - 6 tbsp
- ☐ (3 tbsp for semiya and 3 tbsp for cold milk)
- ☐ Custard Powder - 1½ tbsp
- ☐ Chopped cashew nuts and chopped almonds (optional)

PREPARATION METHOD

1. First of all pour ½ liter milk in a vessel
2. Add 3 tablespoons of sugar to milk
3. - Now boil the milk for 10 minutes
4. Cool this milk to room temperature
5. - Now keep it in the freezer for 45 minutes
6. Heat the pan, add 1 tablespoon ghee
7. Add vermicelli and fry for 2 minutes or until it changes colour
8. - Add 1 glass of water and cook semiya for 5 to 10 minutes
9. Now add ½ liter boiled milk and cook until the semiya becomes soft.
10. Mix custard powder in ½ cup of water
11. Mix this custard powder mixture into cooked vermicelli
12. - Keep stirring while adding the custard powder mixture.
13. Cook for 2 minutes or until thickened
14. - Now put this cooked vermicelli in cold milk.
15. - Now add chopped fruits and mix everything well.
16. - Keep this custard in the fridge again for 1 hour.
17. Serve chilled semiya fruit custard after 1 hour.
18. Before serving add chopped cashew nuts and chopped almonds (optional)
19. Notes :- Don't add sour fruits like orange, strawberry, pineapple etc...