



## Payasam

**Serve:** 2

**Courses:** Sweets & Desserts

**Variants:** Pure Olive Oil

**Proteins:** Veg

### Ingredients:

- 1) 500 ml milk
- 2) 1/2 cup of sugar (adjust to taste)
- 3) 1/4 cup raw rice (non-sticky)
- 4) Nuts and dry fruits, for garnishing
- 5) 1/2 tsp Figaro Pure Olive Oil

### Methods:

**Step 1:** Add two cups water to the milk and bring to boil in a heavy-bottomed pan.

**Step 2:** Heat the olive oil in a shallow pan. Add the nuts and dry fruits and sautÃ© till golden brown.

**Step 3:** Once the milk boils, add the sugar and simmer until it reduces to half.

**Step 4:** Add the washed rice and continue to cook on very low flame, stirring frequently until the milk thickens further and the rice is cooked soft.

**Step 5:** Add the washed rice and continue to cook on very low flame, stirring frequently until the milk thickens further and the rice is cooked soft.

THANK YOU

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