

Noodles with Sugar, Milk, Cardamom & Coconut

Shevaya Kheer



- 2 cups vermicelli – wheat noodles
 - 1 cup milk (optional)
 - 4 cups water (3 cups if using milk)
 - 1 cup sugar – or to taste
 - ¼ teaspoon cardamom powder
 - ½ cup crushed coconut – fresh or dried
1. Dry roast vermicelli and put into boiling water.
 2. Add milk, sugar and coconut.
 3. Boil it for 5 minutes or until cooked.
 4. Add cardamom powder and serve hot or cold.

*Can add any types of dried fruits or other flavours.