

Fereni Starch Pudding

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This delightful starchthickened pudding with almonds can be eaten hot or cold during Ramadan particularly on sohur or iftar Adjust both the sugar and rosewater to taste

Ingredients

- - 1 cup cornstarch - 2 cups milk
- divided - 1/2 cup ground almonds - 6 whole cardamom seeds - 1/4 cup white sugar
- or to taste - 1/4 teaspoon rosewater
- or to taste - 1/4 cup blanched slivered almonds

Instructions

1. Dissolve cornstarch in 1 cup milk in a small bowl; set aside. Combine remaining 1 cup milk
2. ground almonds
3. and cardamom in a medium pot; bring to a boil. Reduce heat to medium and whisk in cornstarch mixture. Mix in sugar and rosewater. Allow pudding to boil
4. stirring constantly
5. for about 3 minutes. Remove cardamom seeds and pour pudding into serving dishes. Garnish with slivered almonds and serve warm or cold. Recipe Tips For best results
6. use whole cardamom seeds instead of ground. You can find cardamom seeds and rosewater at specialty grocers.