

SPICE WORLD



KESARI

SERVES 2-4



WHAT'S IN THE KIT?

In each spice kit, you will receive all the spices and hard-to-find pantry items to make this particular dish. Please tag us on Facebook and/or Instagram with pictures of your recipes or email them to us at info@acplwy.org.

This kit includes:

- 1/2 cup semolina (rava)
- 1/4 teaspoon cardamom powder
- cashews
- raisins

You will also need:

- 1/2 cup butter (or 1/4 cup ghee)
- 1/2 cup sugar
- a few drops of food color (optional)

INTERNATIONAL EDUCATION WEEK

To celebrate International Education Week from November 16-20, the Albany County Public Library has partnered with the International Students Association at the University of Wyoming to bring you this special recipe kit to make Kesari.

On Friday, November 20 from 5:15-6:45, pop into ISA's Cooking Party to cook along, ask questions and learn more about the dish and its origins.

bit.ly/2lxNnML

Visit acplwy.org/adults/spice-world for more information and videos!



RECIPE

- 1/2 cup semolina
- 1/2 cup sugar
- 1/4 cup ghee (see below for instructions)
- 1/4 teaspoon cardamom
- 5-10 cashews
- 5-10 raisins
- 1 cup water
- few drops food coloring (red, orange, or green; optional)

Ghee instructions

Ghee is a type of clarified butter used in Indian cuisine.

1. Place 1/2 cup (1 stick) of butter in a medium saucepan over medium high heat.
2. Bring to a simmer (2-3 minutes)
3. Reduce heat to medium, let foam form and disappear.
4. Ghee is finished when a second foam forms and the browned milk solids settle to the bottom of the pan.
5. Strain through a fine mesh strainer or cheesecloth and press to remove all clarified butter
6. Store in an airtight container for up to 1 month. No need to refrigerate

Leftover ghee can be used as oil or butter would when cooking or serving other dishes.

RECIPE

1. In a wide pan, add 1-2 spoons of ghee. Once ghee is heated, add cashews and raisins. When they turn light golden brown, remove them and keep aside.
2. In the same ghee, roast semolina on low heat. Roast for 5 minutes or until it turns aromatic.
3. Place the roasted semolina in a separate container.
4. Keeping the pan on low heat, add 2 cups of water and let it come to a boil.
5. Slowly add roasted semolina. Keep stirring to ensure no lumps are formed.
6. Add the sugar and continue stirring. Once the sugar dissolves, add the food color and a spoon of ghee.
7. Stir the mixture continuously until it combines and cook for 5 minutes or until it is cooked completely. You will know you have reached the right consistency when the mixture separates from the pan without sticking.
8. Finally, add the fried cashews and raisins.
9. Enjoy!