

# Rice and Lentil Pudding

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*This Indian-inspired pud is full of flavour and is perfect for serving up at the end of a long Indian banquet. Yellow lentils combine with basmati rice, ghee, raisins, palm sugar and cardamom to create a rich, lightly spiced and fragrant pudding that will be sure to please a crowd.*

## Ingredients:

125ml ghee  
100g split yellow lentils  
200g basmati rice  
350ml whole milk  
30g cashew nuts  
4 tbsp. raisins  
220g palm sugar  
75g caster sugar  
1/2 tsp. ground cardamom

## Directions:

1. Melt the ghee in a frying pan. Cook the cashews and lentils until golden, around five minutes, and then remove from the pan and set to one side.
2. Add the lentils and fry for five minutes, then add the rice, milk, palm sugar and caster sugar. Bring to a the boil then reduce to a low heat and simmer for half an hour. Add more water if needed.
3. Mix in the cashews, raisins and ground cardamom to serve.

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