



### Indian Vermicelli Pudding (Sevian Kheer) – Dish #4

*Magic mix-up turns into an easy-to-make sweet pasta pudding*

2 Tbsp unsalted butter

6 oz Indian vermicelli (sevian), (string-like pasta) broken into small strands

4 cups whole milk, plus 1 to 1-1/2 cups if needed

8 oz sweetened condensed milk

1/4 to 1/2 cup raisins (soaked in warm water, optional)

1/2 cup sliced almonds, plus extra for garnish

**Garnish:** ground cardamom, ground cinnamon as desired, additional sliced almonds

**Serve with:** fresh fruit or berries (optional)

- In a large, heavy-bottomed saucepan, melt butter over medium heat. Add vermicelli and toast until light brown, 3-5 minutes (or 2-3 minutes if pre-roasted), stirring frequently.
- In the same saucepan, cooking over medium low heat, slowly add milk to the vermicelli constantly stirring until vermicelli is cooked.
- Stir in condensed milk, raisins, and almonds; stir to prevent sticking until desired consistency.
- Remove from heat. Let cool slightly; the pudding will thicken further. If too thick, stir in 1 to 1-1/2 cups cold milk to desired consistency.
- Top it with cardamom and cinnamon as desired.

- Serve warm or chilled in dessert bowls, garnished with almonds. Pair with fresh fruit or berries. Serves: 6-8 about 1/2 cup each

**GGCook's Note:** Indian vermicelli (seviyan) is available at Indian markets. Break into smaller strands for easier cooking. Sangita likes this custard thick but it could also be prepared thinner. I discovered that using Mexican leche condensada adds a unique caramel flavor.

**Recipe shared by:** Sangita Handa – Indian Home Cook

When I told her that it didn't seem like a traditional Indian dish, Sangita explained that it was a sweet dish that was popular during celebrations, family gatherings, and festivals.

**About the Recipe:** Indian vermicelli pudding is a simple combination of roasted vermicelli noodles, milk, sugar, and other additions like raisins and nuts. It's sweet and very creamy and prepared differently in various regions of India. It does take a little patience for browning the vermicelli and stirring the milk to prevent scorching and sticking. The reward is a custard-like pudding filled with surprises for the whole family to share.