Seviyan

**Equipment**

- Saucepan
- Strainer
- Chopping board
- Knife
- Bowl
- Spoon

**Ingredients**

1 pkt vermicelli noodles
1 - 2 Tbspn ghee
½ cup raisins
2 L milk
1 tspn freshly ground cardamom
¼ cup pistachios
¼ cup almonds
½ - 1 can condensed milk, depending on your level of sweetness

We omitted the nuts and the raisins added toasted sunflower seeds and pepitas, (roughly chopped) and toasted coconut shavings.

We also added some coconut milk with the dairy milk and infused them with fresh kaffir lime leaves, fresh ginger & vanilla and added chopped lychee’s at the end but the original recipe is delicious too, we just put an asian twist on the original recipe.

*From The Garden*

Kaffir lime leaves

**What to do**

1. Roast the noodles in the ghee on medium heat for 5 mins or until golden and aromatic.

2. Mix in the raisins to the noodles pot and then add the milk. Once the mixture boils, add the condensed milk and continue cooking on low heat for 10 mins to thicken.

3. Turn off the heat and add the cardamom powder, pistachios and almonds.

This dish is traditionally eaten as a celebration dessert.