

# Holi Coconut Phirni

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## Ingredients

- 1/2 tsp powdered green cardamom
- 2 cups water
- 1 cup sugar
- 4 tbsp powdered rice
- A pinch of saffron
- 2 cups chopped coconut
- 2 cups milk

## Directions

1. Add water and rice powder to a pan at medium heat and mix until there are no lumps. Then bring to a brief boil.
2. Add chopped coconut, milk, sugar and saffron.
3. Turn flame to low and simmer while stirring constantly until it thickens.
4. Add cardamom powder, stir briefly and turn off the flame.
5. Transfer to a serving bowl and garnish with sliced almonds and raisins.
6. Serve hot or chilled.

