Vermicelli pudding (Sawaaiyan)

Sawaaiyan, or Vermicelli pudding is a popular dessert in South Asian and Middle Eastern cuisine. It can be served warm or chilled and is often enjoyed as a dessert or sweet dish on special occasions or festivals like Eid, Diwali, or Christmas.

Ingredients

150 g packet semolina vermicelli (Available at most Indian stores), broken up if whole in packet,

about 5cms in length

2 L Full cream Milk

4 Whole Cardamom

2 Tbs Oil/Ghee

3/4 cup Sugar

12 Dates, chopped roughly, set aside small amount for garnish

25 g Pistachio, chopped roughly, set aside small amount for garnish

Slivered Almonds, set aside small amount for garnish

Method:

1. Roughly chop pistachios and dates, set aside.
2. Place Semolina and Ghee/oil into medium-hot 3L saucepan, keep stirring until the vermicelli looks darker brown and toasted.
3. Once roasted, add the milk and cardamon pods and simmer on a low-medium heat for 20-30mins until thickened.
4. Add in half pistachios, dates and sugar into milk and simmer again for 10mins.
5. Once thick, pour into a bowl and allow to cool. Once the bowl is slightly warm to touch or has reached room tempreture, chill in fridge for about 2 hours or in freezer for about 30 minutes.
6. Top with slivered almonds, the rest of the pistachios and dates.