



GROW YOUR MIND, STRENGTHEN YOUR ROOTS

Sheer Khurma in Phyllo Rose Nests



Sheer Khurma is typically eaten as a cooling dessert on Eid day. This recipe is created for us by Indian American chef and television personality [Maneet Chauhan](#). She has created a modern twist on a traditional dessert and served them in phyllo nests. The recipe is divided into two parts, first Sheer Khurma and then Phyllo nest, and then we combine both.

Sheer Khurma

Ingredients

- 3 tbsp Ghee
- 3-4 Clove
- 10-12 Almonds Crushed
- 10-12 Cashew Nuts Crushed
- 10-12 golden Raisins
- 2 tbsp Pistachios Crushed
- 2 tbsp Chironji
- ½ cup Fine Vermicelli
- 2 cups Full Fat Milk
- 5-6 Dates Chopped
- 1/4 cup Sugar
- 15-20 strands saffron Soaked in 2 tbsp milk
- 1/2 tsp Cardamom Powder

Directions

1. Heat ghee in a heavy bottom pan.
2. Add cloves, almonds, cashew nuts, raisins, pistachios and Chironji and fry till they are slightly browned.
3. Add vermicelli and fry till slightly browned.
4. Now add milk and dates and cook for 10-12 minutes till vermicelli is softened.
5. Add sugar, saffron soaked in milk and cardamom powder and cook for another minute.
6. Cool.

Phyllo cups

Ingredients

3 tablespoons unsalted butter, melted, plus more for tin
8 ounces (1/2 package) kataifi, thawed
4 teaspoons sugar
½ tsp dried rose petals
1 teaspoon ground cardamom

Directions

1. Preheat oven to 375 degrees. Brush a 12-cup muffin tin with butter. Pull phyllo into 1-inch-thick bundles; cut bundles into 2-inch lengths. Place in a bowl; separate into a loose pile with fingers. Toss with butter, sugar, rose petals and cardamom.
2. Divide among 12 muffin cups; press into bottom and up sides. Cook until golden and crisp around the edges, 15 to 20 minutes.

Serve phyllo shells with the sheer Khurma on it. Garnish with pistachio, fresh rose petals and silver warq.