

Qawami Seviyan

Yield: 5 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-indian-sweet-vermicelli>

Ingredients:

- 250 grams vermicelli Seviyan
- 1/2 cup clarified butter Ghee
- 4 pods green cardamom
- 4 1/4 cups milk
- 1 lemon juice
- 1 teaspoon kewra water Panadanas Water
- 1/4 cup slivered almonds
- 1/4 cup pistachios slivered
- 1/4 cup desiccated coconut
- 1 1/4 cups water
- 2 cups sugar
- 1/4 teaspoon yellow food color

Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 70 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 19 grams
7. SaturatedFat: 17 grams
8. Sodium: 160 milligrams
9. Sugar: 95 grams

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