

## Ingredients

Basmathi Rice-1 cup

Kismiss-20

Sugar-2 tsp

Cloves-5

Cinamon-4

Bay leaves-2

Cardamom-3

Ghee-1 tbsp

Salt-to taste

Water-2 cup

Peas-1 cup

Paneer-250 gm

Oil- for frying paneer

Cherry or pomegranate -handfull

## Method

Soak rice for 1 hour ..Then wash and drain it ..Keep aside

Cut the paneer into small cubes and shallow fry them (golden colour ).Keep them aside

Heat ghee in a kadai ..Fry all the spices then add drained rice into it ..

Fry for about 5 minutes ..Rice will began to splutter .Then add kismiss and peas .Fry again for 2 minutes ..

After that add sugar ,salt and water into the rice mix.Check the salt ..

Mix well and cover the kadai with a lid and cook in low flame .

Check the rice occasionally ..It will almost 10 to 15 minutes ..When cooked add the fried paneer cubes into it ..

Mix well and again cook for 5 minutes ..switch off the fire .

Transfer the pulav into a serving dish and decorate it with pomegranate or sweet cherry ...

Then simple but yummy pulav is ready to serve ...

