

আজিমনগর আহমদিয়া রহমানিয়া উচ্চ বিদ্যালয়।

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অ্যাসাইনমেন্ট ও মূল্যায়ন-২০২০

বিষয়:

নাহিদা আকতার

শ্রেণিঃ যষ্ঠ, রোলঃ ৪৫

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How to Cook Firni

Firni is one of the most delicious and healthiest foods that we everybody like. It is a mixture of various delicious ingredients into very soft food. Not only in our country, but also people of all over the world loves to eat Firni recipe.

Firni is a food that is prepared from milk. At present, you can find various types of firni in market. The taste of firni varies due to the ingredients mixed in it. Here we have described how to make firni recipe at home with the elements we already have.

Firni is a healthy food that is very similar to lot rice milk or payes. The size of firni is totally different from payes. However, the main ingredients for making Firni are rice powder and milk. The cooking process also includes cardamom powder and rose water, which further enhances the taste of firni. In addition, dried fruits are also used. Let's see how to make frini.

Ingredients:

Polao Rice	1 cup
Raisins	2 tablespoons
Milk	2 liters
Pistachio Nuts	2 tablespoons
Condensed Milk	1 packet
Cinnamon	4 pieces
Sugar	Half cup
Cardamoms	2

Saffron	Half teaspoon
Keora	1 tablespoon

First, pour the liquid milk into the pot and stir with cardamom, cinnamon etc. Shake for a while and pour the mixed milk powder. When it becomes thick, stir it with rice. Next give condensed milk in it.

It will thicken after two or three balls rise. If you give condensed milk, you don't need sugar anymore, but if you want to eat more sweets, add sugar. Then, pour raisins, saffron and a small amount of different almonds and stir. When the scent thickens, take it down. Now pour the rest of the almonds in a bowl, spread the saffron on top and serve.