

Lemon Kesari

Ingredients for Lemon Kesari:

- ¼ cup, Rava (Sooji/Semolina)
- 3 tablespoon, Ghee (divided)
- 4 tablespoon, Sugar
- ¾ cup, Water
- 1 tablespoon, Candied Lemon Peel
- ⅛ teaspoon, Turmeric Powder
- ¼ teaspoon, Cardamom Powder
- 4 to 5 nos. Cashews, broken (optional)



Directions:

Heat 1 tbsp ghee in a small kadai. Add rava and roast on low flame until fragrant and lightly golden. Set aside.

In the same pan, heat ½ tbsp ghee. Fry cashews till golden. Remove cashew, Set it aside. Add candied lemon peel, sauté briefly, and switch off.

Add turmeric and sauté quickly for 5 seconds. Pour ¾ cup water into the same pan. Bring to a gentle boil.

Reduce flame to low. Slowly add the roasted rava while stirring constantly. Cook for 2–3 minutes until thick and soft. Stir in cardamom powder.

Add sugar and remaining ½ tbsp ghee. Stir well until glossy and non-sticky. Fold in the cashew-lemon mixture. Serve warm.