

Nutty Semolina Porridge

Start your day with a warm bowl of Nutty Semolina Porridge, a wholesome Indian breakfast that's both filling and nutritious.

This vegetarian dish is rich in flavor and textures, thanks to the crunchy nuts and aromatic spices.



Breakfast Dish

Indian

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1/4 cup semolina (sooji)
- 1 cup water
- 2 tablespoons mixed nuts (almonds, cashews, walnuts)
- 1 tablespoon ghee (or oil)
- 1 tablespoon sugar (adjust to taste)
- 1/4 teaspoon cardamom powder
- A pinch of salt
- 1 tablespoon raisins (optional)
- Fresh fruits for topping (banana or berries, optional)

Steps

- 1 Heat ghee in a pan over medium heat.
- 2 Add the mixed nuts and sauté until golden brown. Remove and set aside.
- 3 In the same pan, add semolina and roast until it turns light golden, stirring continuously.
- 4 Slowly add water and stir to avoid lumps. Bring to a boil.
- 5 Lower the heat and add sugar, cardamom powder, and salt. Mix well.
- 6 Cook for another 2-3 minutes until the porridge thickens to your desired consistency.
- 7 Stir in the sautéed nuts and raisins (if using).
- 8 Serve hot, topped with fresh fruits if desired.