



Pineapple Kesari

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The GREAT
MINNESOTA
Recipe

INGREDIENTS

1 c. sugar
cubed pineapple
ghee
cashews
rava (semolina)

DIRECTIONS

1. Add 1 c. sugar to pineapple chunks and let it marinate for 30 minutes.
2. In a pan, add ghee and roast cashews until golden brown.
3. Boil water and add rava (semolina) in parts.
4. Let this cook then add sugar. Keep stirring to avoid lumps and add ghee in intervals.
5. Add the pineapple cubes.
6. Switch off once the kesari is thick.