

# Bangladeshi Lachcha Semai

## *Ingredients*

- **Milk** (1.5 liters)
- **Sugar** (200-250 grams)
- **Almond slice** (handful)
- **Cassia leaf** (5-6 leaves)
- **Raisin** (20-25 pieces)
- **Cardamom** (8-10 pieces)
- **Cinnamon** (5-6 pieces)
- **Packed lachcha semai/Fried vermicelli** (1 full packet, 200-250 grams)

## *Recipe from*

Abdullah Al Mamun  
Bangladesh  
Fulbright FLTA  
Asian Languages and Cultures

## *Directions*

1. Pour milk in a pot and boil with medium heat for 5 minutes.
2. Then add sugar, cardamom, cinnamon and cassia leaves with milk and mix them properly and keep boiling for another 5 minutes. (Level of sugar preference varies, so you can taste the mixed milk now to check sweetness level and add sugar if necessary)
3. Now when the liquid milk will be properly mixed with the other ingredients and you can smell the sweet smell of the added spices, switch off the burner/heat and pour the full packet of semai into the milk and make sure it absorbs the milk properly.
4. Spread raisins and almond slices on the semai.
5. Wait 5 minutes and serve. ☺

