Ingredients

Pineapple-2cup

Sugar-1/2cup

Medium thick coconut milk-3cup

Condensed milk-1/2cup

Sabudana (chowari)-1/2cup

Salt-a pinch

Dried ginger powder-2 pinch

Cardamom powder-1/4tsp

Ghee-1tsp(opt)

Cashew nuts-10(opt)

Yellow colour-2tsp (mix one pinch into 2tsp of water)

Method

Chop pineapple into fine pieces.

Cook them in 1 cup of water along with 2tbsp of sugar .

When cooled grind this cooked pineapple in to fine paste.

Take a deep bottomed pan ,add sugar to this pineapple paste and saute for 10 minutes

Cook sabudana in 2 cup of water (add sabudana in boiling water and cook).

Add cooked sabudana and yellow food colour to the pineapple paste .

Boil for 5 minutes.

Add one pinch of salt to balance the sweetness

Now add coconut milk to the pineapple mix and boil .Stir continuously

When it begin to boil add condensed milk to this (u can increase or decrease the quantity of sugar and condensed milk)

 Switch off the gas and add the cardamom powder and ginger powder

Close the pan for half an hour to keep the flavour of the payasam

If u want u can add cashewnuts (fry them in ghee and add) and if the pine apple is not that ripe enough u can add 2 drops of pineapple essence into it .

So the tasty and delicious pineapple payasam is ready to serve