



RESEARCH ARTICLE.....

Sensory quality of *Kheer* prepared by using aromatic varieties of rice

D.M. Choudhari and V. S. Kadam

ABSTRACT..... *Kheer* was prepared by boiling presoaked aromatic rice in concentrated milk (partial dehydration of whole milk) till cooking which was sweetened by the sugar. The different aromatic varieties of rice had a definite effect on physical quality of *Kheer* and also increasing the overall acceptability of *Kheer*. Out of aromatic rice varieties used in experiment the Basmati, Sakoli-7 and Makarand obtained like moderately.

KEY WORDS..... Milk, Aromatic rice, *Kheer*

Author for Corresponding -

D.M. Choudhari

Animal Husbandry and Dairy
Science, Krishi Vigyan Kendra,
Dhule (M.S.) India
Email: balrajdairy_2007@
rediffmail.com

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