



Gajar ka halwa

Any winter is incomplete without a good serve of gajar ka halwa :)

Ingredients

How many servings?

- 2 Cups milk
- 1 1/2 Cup khoya
- 5 Cups grated carrot
- 3 tbsp Ghee
- 3 tbsp Cane sugar
- 4 tbsp Split cashew
- 2 tbsp Fine chopped Almonds
- 4 cardamom crushed

Steps

How long to cook?

- 1 In a wok add milk & grated carrots & put it on simmer flame. Keep stirring it frequently.
- 2 Once milk is dried out, add ghee, sugar, cardamom & khoya. Mix well & let it cook on simmer
- 3 Add cashews & almonds. Once ghee starts to separate out, turn off gas stove. Halwa is ready \.