



Walnut Sheera

Serving: 1

Veg

Ingredients

- - $\frac{1}{2}$ cup coarsely crushed walnuts (akhrot)
- - 1 tbsp melted ghee
- - $\frac{1}{4}$ cup milk
- - 2 tbsp Sugar
- - Pinch of cardamom (elaichi) powder

Preparation Method

1. Heat the ghee in a deep non-stick kadhai, add the walnuts, mix well and cook on a slow flame for 5 minutes, while stirring occasionally.
2. Add the milk and sugar, mix well and cook on a slow flame for 5 minutes, while stirring continuously.
3. Switch off the flame, add the cardamom powder and mix well.
4. Serve warm.