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Serving: 1 Veg

Ingredients

- - 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.