**Kesari Rajbhog**

Let’s start with a simple sweet- Kesari Rajbhog. From the name itself, it is clear that this recipe involves a lot of dry fruits! So, quickly try this recipe!

Ingredients-

Paneer- 2 cups  
Rava- 1 tablespoon  
Sugar- 3 cups  
Saffron soaked in Milk- ½ tablespoon  
Mawa- 4 tablespoons  
Cashews- ¼ cup  
Almonds- ¼ cup  
Pistachios – ¼ cup  
Cardamom Powder- 1 tablespoon  
Yellow Colour

Method-

Make a powder of all the dry fruits.  
Knead the Rava and grated paneer into a smooth dough.  
Mix the nuts powder, Mawa, saffron milk and the cardamom powder as well. Make a smooth paste of it. Add the Chenna mixture also.  
Make small balls of this mixture. Now, in a pot, mix sugar and water.  
Let it boil till you get a thin syrup. Add a little yellow colour to this syrup.  
Put all the balls in this syrup. Cook it on high flame for 10-15 minutes.  
Let it cool and serve chilled!

