**GAJAR HALWA**

Ingredients for gajar halwa Recipe

* Carrots 8-10 medium
* Milk 5-6
* Almonds 5-6
* Raisins 10-15
* Pure ghee 3 tablespoons
* Milk 2 cups
* Green cardamom powder 1/4 teaspoon
* Mawa (khoya) 1 cup
* Sugar 3/4 cup
* Silver warq 1 sheet

Method

Step 1

Peel, wash and grate carrots. Chop cashewnuts.

Step 2

Blanch almonds in half a cup of hot water for five minutes.

Step 3

Drain, cool, peel and slice them. Wash raisins and pat them dry.

Step 4

Heat pure ghee in a thick-bottomed pan, add grated carrots and sauté for five minutes.

Step 5

Add milk, green cardamom powder and cook on medium heat for five to six minutes or until the milk evaporates and the carrots are cooked.

Step 6

Stir in the grated khoya and sugar and cook for two to three minutes or till the sugar melts and mixes well, stirring continuously.

Step 7

Continue to cook for two minutes more.

Step 8

Garnish with chopped cashewnuts, sliced almonds and raisins.

Step 9

Decorate with silver warq. Serve hot or at room temperature.