

SOUL FLAVOURS

Modicare
#SochBadlo

All Natural Stevia Powder

CALORIE FREE NATURAL SWEETENER

A perfect sugar substitute that has no artificial chemicals making it a healthy choice for all.
Add it to your favorite desserts or beverages to enjoy the naturally delicious taste.





What is Stevia?

Native to South America, stevia has been used for hundreds of years due to its natural sweetness. It is a perfect choice for all who have a sweet tooth but are also health conscious.

Why is Stevia a better choice in comparison to Refined Sugar?

LOW IN CALORIE COUNT

A NATURAL SWEETENER

GREAT CHOICE FOR DIABETIC PATIENTS

IDEAL FOR FITNESS ENTHUSIASTS

Code: FP0013 | MRP: ₹465 | Pack Size: 200g

Make delicious *Moong Dal Halwa*
with Soul Flavours All Natural Stevia Powder

INGREDIENTS

- Moong dal Powder - 1 cup
- Soul Flavour Cow Ghee - 2 -3 tbsp
- Water - 2 cup
- Soul Flavour All Natural Stevia Powder - 18 sugar free spoons
- Sugar free Condensed milk - 1/4 cup
- Khoya (grated) - 50 gm
- Elaichi (seeds crushed) -2
- Raisins -10 to 12
- Almonds (cut into long pieces) - 10 to 12
- Cashew nuts (roasted) - 8 to 10

HOW TO MAKE IT

1. In microwave safe bowl mix water, raisins, crushed elaichi, Soul Flavour All Natural Stevia Powder and heat it in the microwave for about 2 minutes.
2. Stir and again heat for 4 minutes.
3. Mix Soul Flavour Cow Ghee and moong dal powder in a flat dish.
4. Heat it again in the microwave. Remove and mix well immediately.
5. Add roasted moong dal powder in sugar syrup stirring continuously. Add sugar free condensed milk.
6. Heat in microwave for 3 to 4 minutes. Stir after 2 minutes .
7. Add grated khoya, mix well.
8. Sprinkle Almonds & roasted cashew nuts, heat for 1 minutes.

