



Suji Halwa

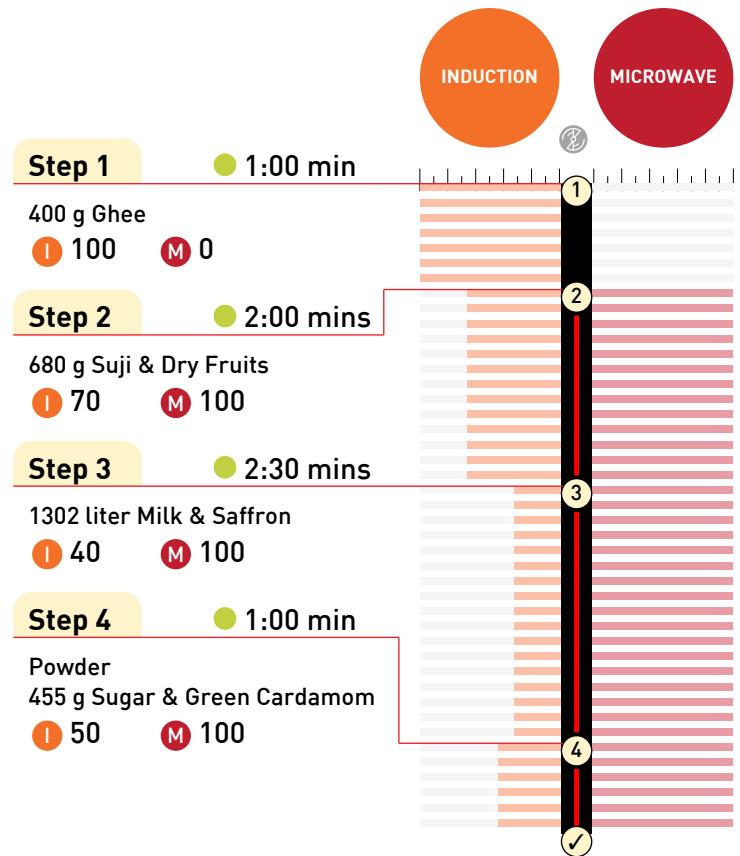
Cooking Time

On2Cook: 6:30 mins Normal Cooking: 20 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

400 g	Ghee Ghee400
680 g	Suji & Dry Fruits 500 g Suji, 180 g Mix Dry Fruits
1302 liter	Milk & Saffron 2 g Milk 1300 + Saffron
455 g	Sugar & Green Cardamom Powder 5 g Sugar 450 Green Cardamom Powder



Total Output:
2300 g