



# Shahi Dahi Halwa

Cooking Time \_\_\_\_\_

On2Cook: 4:50 mins    Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

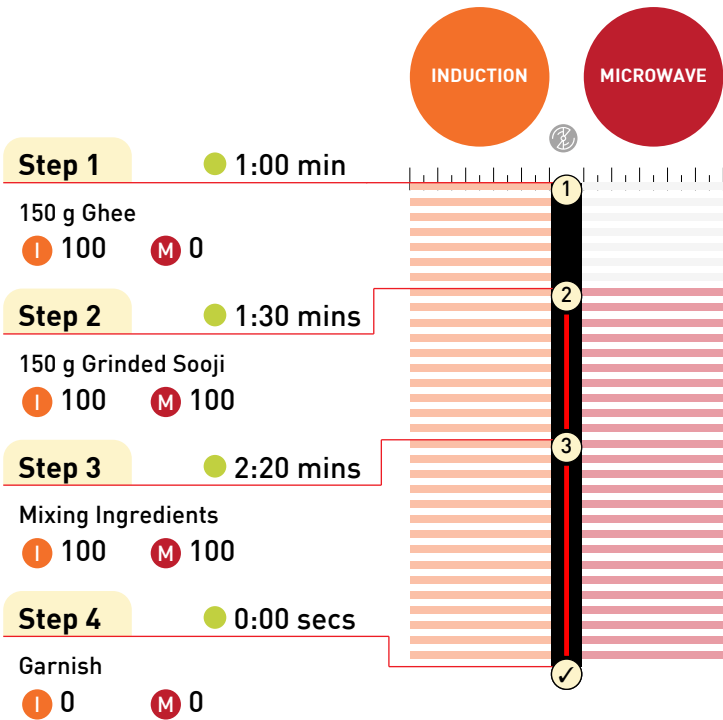
- 150 g

Ghee
- 150 g

Grinded Sooji
- 675 g

Mixing Ingredients
- 300 g Curd, 50 g Cream, 300 g Sugar
- 12 g Rose Water
- 1 g Saffron 12 Strings Cardamom Powder
- 20 g

Garnish
- 10 g Almonds, 10 g Cashews



Total Output:  
850 G