



Gajar Halwa 1 Kg

Cooking Time _____

On2Cook: 15:40 mins Normal Cooking: 75 mins

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

Ingredients _____

- | | |
|--------|-----------------------------------|
| 100 g | Ghee |
| 1000 g | Grated Carrot |
| 210 g | Sugar Mix |
| | 200 g Sugar, 10 g Cardamom Powder |
| 200 g | Milk Mix |
| | 200 g Milk, Kesar10Strands |
| 300 g | Mawa Mix |
| | 200 g Mawa, DryFruits100gms |

Step 1 0:40 secs

100 g Ghee

I 100 M 0

Step 2 8:00 mins

1000 g Grated Carrot

I 100 M 100

Step 3 2:00 mins

Sugar Mix

I 100 M 100

Step 4 4:00 mins

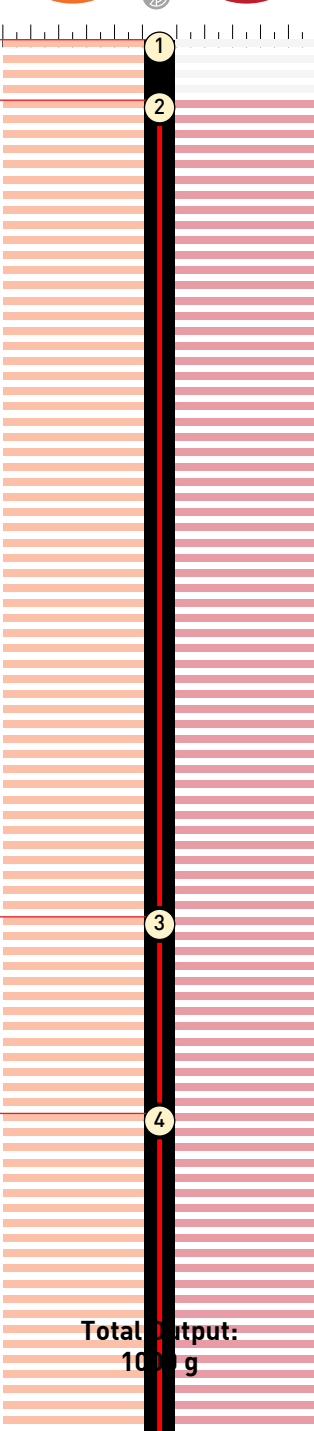
Milk Mix

I 100 M 100

Step 5 1:00 min

Mawa Mix

I 70 M 100



Total Output:
1000 g