

# Gajar Ka Halwa

( serves 2)



## Ingredients

6 red carrots, grated  
full fat milk  $\frac{1}{2}$  cup  
sugar  $\frac{1}{4}$  tsp  
elaichi powder  
a few saffron strand:  
2 tbsp cream  
3 tsp ghee

Preparation time 30 minutes



## Method

Heat the ghee in a broad non-stick pan and fry the carrots for 2 to 3 minutes.  
Put the milk and stir till it evaporates.  
Then put the sugar and continue to stir until the mixture becomes slightly thick.  
Put the cardamom powder, saffron dissolved in a little milk and cream and mix properly, then add dry fruits.  
It is ready to serve

**Gajar ka halwa (carrot pudding)**

is a very popular sweet dish,

especially in Northern India. It is

mostly prepared during the winters

when fresh carrots are available.

