

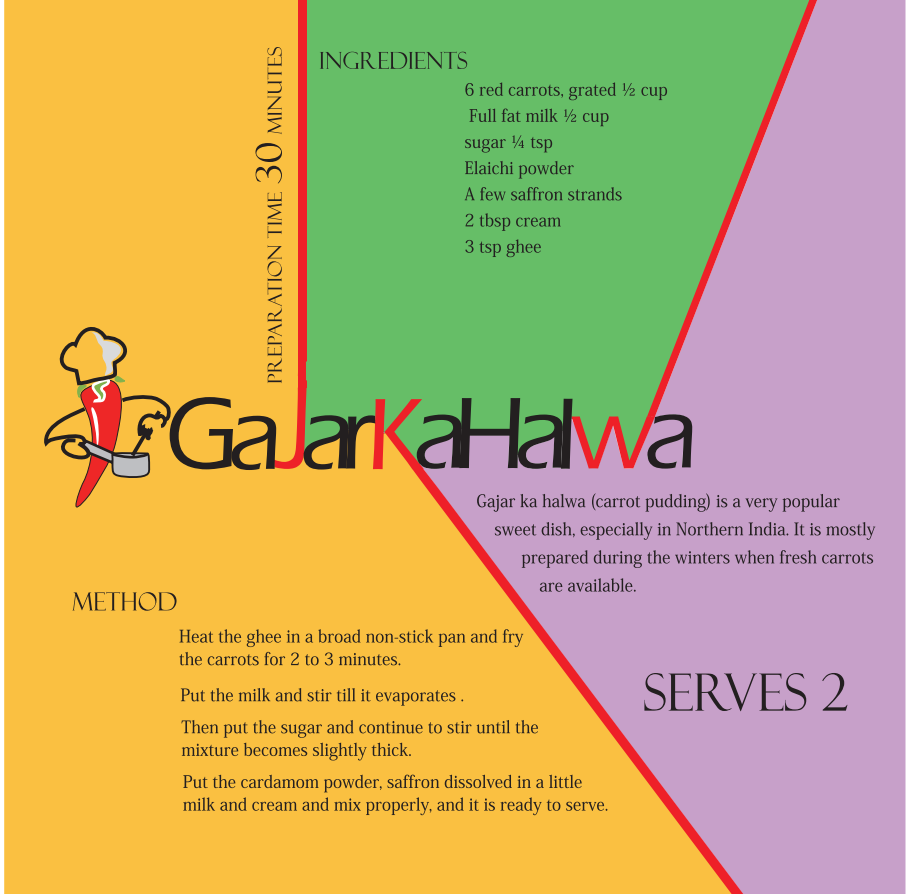
# Layout 1

## Aloo Parantha



# Layout2


## Gajar Ka Halwa



PREPARATION TIME 30 MINUTES

**INGREDIENTS**

- 6 red carrots, grated ½ cup
- Full fat milk ½ cup
- sugar ¼ tsp
- Elaichi powder
- A few saffron strands
- 2 tbsp cream
- 3 tsp ghee

 **Gajar Ka Halwa**

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.

**SERVES 2**

**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, and it is ready to serve.