



Gajar Ka Halwa

Brought to you
by Neera V. N

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

Preparation time
30 minutes

INGREDIENTS

SIX RED CARROTS, GRATED

HALF CUP OF FULL FAT MILK

A FEW SAFFRON STRANDS

TWO TBSP CREAM

THREE TSP GHEE

QUARTER TSP ELAICHI POWDER

HALF CUP SUGAR

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 elaichi powder, SAFFRON dissolved in a little milk and cream and mix properly, and it is ready to serve.