

# 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.

Preparation time **30 minutes**

Serves **2**

## 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

## 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.

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