

Ingredients

Quantity	Measure	Ingredients
8	Nos	Almonds
4	Nos	Cardamoms
1	Tablespoon	Dalda (Vegetable Ghee)
0.5	Teacup	Mawa (Khoa), Chhena
500	Grammes	
Pumpkin, White-Green	(Ash Gourd)	
0.5	Teacup	Sugar

Method

Prepare the pumpkin, by removing the skin, and the seeds. Cut in pieces and boil. In two tablespoons of water. Cook till it becomes soft, and the moisture is absorbed. Add sugar, mawa and Dalda, and fry till the mixture leaves the sides of the vessel.

Sprinkle the crushed the blanched almonds and powdered cardamoms and mix well. `Serve the Halwa when it is cold.