

Ingredients

Quantity: 0.5	Measure: Teacup	Ingredients: Almonds
0.5	Teacup	Cashew Nuts
100	nos	Mawa (Khoa), Chhena
100	nos	Sugar
0.25	Teacup	Raisins
1	Liter	Milk
5	Tablespoon	Ghee
250	nos	Carrots

Method

- 1.Heat the Ghee(clarified butter) in a non stick pan on medium heat.
- 2.Add the grated carrots and fry till they turn light brown.
- 3.Add the milk and cook until almost dry. Add sugar and stir well till the sugar is dissolved.
- 4.Add the raisins and cashew nuts. Keep stirring continuously, otherwise the mixture will stick to the bottom.
- 5.Stir until semi dry. Add mawa and mix well.
- 6.Cook until the halwa leaves the sides of the pan and Ghee(clarified butter) separates from the halwa.
- 7.Serve warm. Garnish with raisins, almonds, and cashew nuts.