

### Ingredients

Quantity	Measure	Ingredients
1	Tablespoon	Almonds
6	Nos	Cardamoms
1.5	Teacup	Dalda (Vegetable Ghee)
Half	Teacup	Dhal, Moong
Half	Teaspoon	Kesar/Saffron
1	Tablespoon	Raisins
1.5	Teacup	Sugar

### Method

Soak the green gram dhal overnight, and next day drain and grind to a smooth paste. Fry it in Dalda, till the raw taste goes. Separately prepare sugar syrup, and mix it to the dhal which is cooking. Continue cooking till the mixture separates from the sides of the vessel

If you are using the hard Kesar, heat, crush and soak in a little milk. Add this mixture to the dhal mixture and blend well.

When done, remove it from the fire, and add the crushed almonds, raisins etc and garnish the mixture, before serving.