







Suji Halwa (Sheera)

Suji Halwa (Sheera)

INGREDIENTS:

-  1/2 cup Annapurna Suji
-  3/4 cup sugar (adjust to taste)
-  1/4 cup ghee
-  1 cup warm milk
-  1/2 tsp cardamom powder
-  Handful of chopped nuts (cashews, almonds, raisins)



PREPARATION:



Heat ghee in a pan and roast Annapurna Suji until it turns light golden.



Add chopped nuts and continue roasting



In another pan, boil sugar and water to make a sugar syrup.



Add the sugar syrup to the roasted suji and mix well.



Reduce heat, slowly add warm milk, cardamom powder and keep stirring.



▪

Cook until the halwa thickens and leaves the sides of the pan.



▪

Garnish with more nuts and serve warm.