

Suji Halwa (Sheera)

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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:

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Heat ghee in a pan and roast Annapurna Suji until it turns light golden.
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Add chopped nuts and continue roasting
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In another pan, boil sugar and water to make a sugar syrup.
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Add the sugar syrup to the roasted suji and mix well.
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Reduce heat, slowly add warm milk, cardamom powder and keep stirring.



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



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Garnish with more nuts and serve warm.