

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:

- 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.