



Halwasan



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Ingredients:

5 cup	Milk
1 cup	Sugar
3 tbsp.	Shoji
3 tbsp.	Gundar
1/4 cup	lemon Juice
1/4 tsp.	Yellow food color
	Ghee
	Nutmeg
	Powdered cardamom
	Chopped almonds & pistachios

Method :

1. Boil the milk in a heavy bottomed pan over medium heat, stirring occasionally, making sure not to burn milk.
2. As the milk comes to a boil, add the lemon juice gradually and stir the milk gently.
3. The curd will start separating from the whey. This is paneer.
4. Roast Shoji in Ghee and add in the Paneer and whey container.
5. Also Roast Gundar in ghee and add in the Paneer and whey container.
6. In a separate container melt sugar by putting on heat and stirring continuously. When sugar turns into liquid form add in the Paneer and whey container.
7. Stir continuous the mixer until it becomes like dough. Then add yellow color, cardamom, nutmeg powder.
8. Let it cool a little bit then make balls, make a patty shape and decorate with almonds & pistachios slices.