

## CARROT HALWA

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(Ivan Rosario)

### Ingredients

1 liter milk

5 tbsp ghee or clarified butter

100 grams sugar

100 grams khoya

Almonds, raisins for garnishing

500 gm grated red carrots

### Method

- ❖ Boil the milk in a pot on medium heat.
- ❖ Add the grated carrots; stirring occasionally let it cook until the milk is almost evaporated.
- ❖ Add sugar till it is dissolved.
- ❖ When semi-dry add ghee; cook until the halwa leaves the sides of the pan.
- ❖ Add khoya and mix well.
- ❖ Serve warm and garnish with almonds / raisins.