Suji Halwa

(Anta Rosario)

Ingredients:

½ cup ghee or oil
1 cup semolina (sooji)
3-4 cardamoms (choti elaichi) powdered
½ or ¾ cup chopped mixed nuts and raisins

SYRUP
3 ½ cups water
1 cup sugar

Method:

- Put the water and sugar in a deep pan and bring to a boil, stirring till the sugar dissolves; keep the syrup aside.
- Heat the ghee in a wok. Add the semolina and fry till it turns light brown and gives a wonderful aroma; remove the pan from the stove.
- Add the syrup gradually, mixing well so that no lumps remain.
- Return the pan to the stove; cook, stirring continuously till the mixture turns dry and the fat separates. Remove the pan from the stove.
- Mix in the cardamom powder and nuts; serve hot.