

# Gajar Halwa

## Warm Carrot Pudding

Serves 4



Recipe and picture courtesy of Café Lazeez  
[www.cafelazeez.com](http://www.cafelazeez.com)

### ingredients

600g grated carrots  
60g sugar  
125g khoya (reduced milk)  
40g pistachio  
30g ghee or clarified butter  
a few drops of rose water  
a pinch of cardamom powder  
vanilla ice cream

### NOTE

*khoya is milk that has been reduced by slow cooking to a consistency of hard cheese and is available at Indian stores.*

### method

Use a thick bottom pan, sweat the carrots cooking slowly till all the moisture evaporates.

Add the ghee and let the carrots cook on a slow fire, add the sugar and keep stirring the carrots till the sugar caramelises and the carrots are cooked and turn golden red in colour.

Remove the carrots from the fire and add immediately the grated khoya, pistachio nuts and cardamom powder.

Serve warm with vanilla ice cream.



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