



Anjeer Date Burfi

Serve: 4

Courses: Sweets & Desserts

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

1) 1 and 1/2 cups anjeer, soaked and pureed

2) 1 and 1/2 cups seedless dates, soaked and pureed

3) 25 to 30 almonds, chopped

4) 15 to 20 cashewnuts, chopped

5) 15 to 20 pistachios, chopped

6) 1/4 cup Figaro Pure Olive Oil

Methods:

Step 1: In a pan, heat Figaro Pure Olive Oil.

Step 2: Add anjeer and dates puree. Cook on medium heat for 10-15 minutes. Stir continuously.

Step 3: Add almonds, cashewnuts and pistachios. Mix well. Cook till mixture leaves pan's sides.

Step 4: Spread mix evenly on greased tray. Allow to cool.

Step 5: Cut and serve.