



## Besan Halwa

**Serve:** 4

**Courses:** Sweets & Desserts

**Variants:** Pure Olive Oil

**Proteins:** Veg

### Ingredients:

- 1) 2 cups besan
- 2) 1 cup Jaggery
- 3) 1 tbsp. Figaro Pure Olive Oil
- 4) 2 cups milk
- 5) 2 tbsp. raisins, washed and patted dry
- 6) 10-12 cashewnuts, chopped
- 7) 10-15 almonds, slivered

### Methods:

**Step 1:** Take a non-stick pan and roast besan on low heat, stirring continuously, for 10-12 mins.

**Step 2:** Add sugar and continue to roast, stirring continuously, for 10 mins.

**Step 3:** Add olive oil and mix well. Continue to cook for 5 mins.

**Step 4:** Add milk, mix well and cook till halwa consistency.

**Step 5:** Add raisins, cashewnuts and almond slivers.

**Step 6:** Mix well. Serve hot.

THANK YOU

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