



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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