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## Punjabi Carrot Pudding

## Ingredients

2 tbsp ghee or oil  
10 cashewnuts - chopped  
10 almonds - blanched and sliced  
10 pistachios - sliced  
500 gms carrots - washed, peeled and grated  
1 cup milk - boiled  
1 cup sugar  
Pinch of cardamom powder

### Servings

4

Person

## Preparation

- 1 Heat 1 tbsp oil or ghee in a deep frying pan.
- 2 After that fry all the nuts until golden brown.
- 3 Then remove and set aside.
- 4 Thereafter, in the same pan - heat the remaining ghee.
- 5 Now add the carrots
- 6 Saute until fragrant on low heat.
- 7 Pour in the milk and allow it to simmer.
- 8 Once the mixture begins to thicken, add the sugar and continue to stir - still on low heat.
- 9 Do this till the liquid evaporates.
- 10 Then add in the fried nuts and cardamom powder.
- 11 Stir well and serve hot.
- 12 Best eaten on its own. However, you can also serve with cream or vanilla icecream.

## Cooks Note

Serves 4

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