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Sooji Halwa (Sweet Semolina)



Ingredients

Semolina-1 cup

Ghee-1 cup*

Water-3.5 cup**

Sugar-1.5 cup

Mixed nuts-3 tablespoons

Raisins- 2 tablespoons

Grated coconut-2.5 tablespoons

Cardamom powder-1/2 teaspoon

*you can add half milk and half water mixture.

**can use butter instead of ghee.

Preparation

- 1 Heat ghee in a pan, add semolina and fry on low heat, keep stirring.
- 2 When semolina become golden in colour, add water and let it come to a boil.
- 3 When water start boiling add sugar, chopped nuts and raisins.
- 4 Keep stirring, till it become thick like a paste.
- 5 Now add cardamom powder and grated or dessicated coconut. Mix well.
- 6 Take out in a bowl and serve hot.
- 7 Or pour in a greased plate sprinkle dessicated coconut over it and let it cool down for 1/2 hour, then cut into square or diamond shapes and serve as semolina burfi.

Cooks Note

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