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## Pineapple Halwa



## Ingredients

1cup semolina  
1tbsp. gram flour  
1tbsp. almond powder  
1cup Ghee or Clarified Butter  
1cup sugar  
5slice Delmonte pineapple, (tinned) cubed, 2 for decoration.  
10-12 raisins  
2tbsp. pistachio nuts  
8-9 Almonds  
3cup water  
1cup Pineapple syrup  
1tsp cardamom powder

## Preparation

- 1 Heat ghee in a pan, add semolina and cook stirring continuously. Add Gram flour & almond powder and stirring till it turns golden brown.
- 2 Boil water, sugar, raisins in a separate pan. Add Pineapple syrup and cardamom powder and boil.
- 3 Add nuts and mix. Add pineapple and further cook for two to three minutes.
- 4 Add boiled water and mix and cover and cook on medium heat for three minutes.
- 5 Keep stirring tills all the moisture evaporates and semolina is cooked completely. Garnish with almonds and serve hot.

## Cooks Note

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