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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