

Badam Halwa



INGREDIENTS

1. 2 ¹/₂ cups almonds
2. 1 ¹/₂ cups ghee or clarified butter
3. 3/4 cup milk
4. 3/4 cup powdered sugar
5. A few strands saffron
6. 4 teaspoons pistachios

Method:

1. Soak almonds in water overnight.
2. Peel skin off almonds and blend coarsely without adding any water.
3. Heat oil and add powdered almonds.
4. Fry until they're golden brown in color.
5. Stir in the milk and sugar and boil the milk.
6. Reduce heat and cook until the milk reduces to half.
7. Decorate with saffron and pistachio slices.