

CARROT PUDDING

"LEARN INDIAN COOKING WITH ME!":



INGREDIENTS

- 7-8 carrots
- 5 cups milk
- 2-3 cups sweetened condensed milk
- 2 tablespoons oil
- 4 to 5 tablespoons sugar
- 1 teaspoon cardamom powder
- Chopped almonds, pistachios, and your favorite dry fruits

INSTRUCTIONS:

- Peel and grate 7-8 carrots.
- Heat 2 tablespoons of oil in a pan and add the grated carrots.
- Cook until the carrots are soft.
- Add 5 cups of milk and boil the carrots in the milk. Keep mixing well.
- Add 2-3 cups of sweetened condensed milk and continue cooking.
- Stir in 4 to 5 tablespoons of sugar and mix well.
- Keep stirring everything well for another half an hour until it thickens.
- Then, add 1/2 tablespoon of cardamom powder and mix.
- It's ready to serve! Garnish with your favorite dry fruits and 1/2 teaspoon of saffron.
- Enjoy your delicious Gajar ka Halwa or Carrot Pudding!

