

Ginger Halwa

Ingredients

Tender ginger - 250 gms
Ghee - 100 gms
Sugarcandy (kalkandu or mishri) - 350 gms
Rava - 2 tbsp
Cardamom powder - 1 tsp



Preparation

- Grate or crush ginger, take in a thin cloth & extract juice completely.
- Dissolve sugarcandy in just enough water by boiling on low heat.
- Add rava to ginger juice.
- Heat ghee, add ginger-rava mixture & stir till dry.
- Add sugarcandy water & cardamom powder.
- Boil to jam consistency.
- Ideal side dish to adai, parathas, bread etc.
- Can be made thicker & wrapped in toffee paper.

Didn't turn out as expected?

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