

Almond Barfi

Ingredients:

- 1 cup almonds
- 1 cup sugar
- Milk (enough to blend)
- A pinch of saffron
- 2 tbsp **Sagar Ghee**

Method:

- Soak almonds in boiling water for 5 minutes.
- Peel the almonds.
- Blend the almonds and sugar in very little milk (enough to blend).
- Cook the mixture in a non-stick cooking pan stirring continuously.
- Add **Sagar Ghee**, saffron and cook till it forms a ball and comes clean.
- Spread the mixture on a greased cookie sheet and put a cling wrap on top of it and roll it with a rolling pin to spread.
- Decorate with silver varq.
- Cut to desired shapes.

Beetroot Parathas

Ingredients:

- 2 cups wheat flour
- Water to knead the dough
- Salt to taste
- 2 tbsp **Sagar Ghee**

For the stuffing:

- 2 cups beetroot, grated fine
- 4 medium sized onions
- 4 green chillies
- 2.5cm ginger
- 4 garlic flakes
- 1 tsp garam masala powder
- Salt to taste
- 3 tbsp **Sagar Ghee**

Method:

To prepare the stuffing:

- Grind all the ingredients, except the garam masala powder, into a paste. Heat the **Sagar Ghee** in a vessel and fry the beetroot paste on a low flame. Cover and cook till the mixture is almost dry. Remove from heat.
- Add 2 tbsp **Sagar Ghee** to the wheat flour. Mix well and add enough water to knead into soft dough.
- Divide the paratha dough into small balls. Roll out each ball into a small puri, put a little beetroot filling in the centre and seal the edges. Roll out into parathas.
- Heat the tawa, add some **Sagar Ghee** and fry the parathas till light brown.