

Gajar Ka Halwa

Ingredients:

500ml Amul Milk

Amul Basundi

400g carrots

400g Sugar

2 tsp Amul/Sagar Ghee or Butter

50g nuts/raisins

Method:

- Wash, peel and grate the carrots. Add a little Amul milk and bring to a boil and cook for a few minutes.
- Add **Amul Basundi** and sugar to taste. Cook on slow fire till semi dry (for about 25 to 30 minutes) stirring occasionally.
- Add 1-2 tsp Amul/Sagar ghee and cook for another 10 minutes. Garnish with nuts, raisins and serve hot.

Serves: 5-7

Preparation time: 30-40 minutes

** Similarly Doodhi Ka Halwa can be prepared by replacing doodhi in place of carrot.

Shahi Toast

Ingredients:

500ml

Amul Basundi

4 slices of bread

Amul Butter or Ghee

Method:

- Deep fry small cut square bread pieces in Amul Butter or Ghee.
- Dip in **Amul Basundi** and serve hot.

Serves: 5-7

Preparation time: 10-15 minutes