

Cashew Almond Sweet

INGREDIENTS

- Cashew -1 cup
- Almond -1/2 cup
- Milk -150 ml
- Sugar -5 tbs
- Ghee
- Cardamom- 2 to 3

PREPARATION TIME: 20 minutes

HOW TO PREPARE

- Soak the cashews and almonds in lukewarm water for 45 mins.
- Using a food processor grind the cashews and almonds. Add little sugar while grinding.
- Take a frying pan and heat ghee. Fry the cashew almond paste in ghee or atleast 10 mins.
- Stir the paste to prevent it from turning brown. Crush the cardamom seeds and keep the skin separately.
- Add the cardamom powder to the paste and stir well. Add milk gradually to the paste. Stir well till it becomes thick. Add cardamom skin to the paste and stir well. Cook in low flame.
- Remove the pan once it becomes thick. Allow it to cool for 10 mins and serve.
- Silver foil can also be used by placing the sheet on the dessert.

After 45 mins cut them into small pieces and serve.

