

Apple Halwa – Apple Dessert



Prep Time: 1 ¼ – 1 ½ hours. Serves: 20 people

Ingredients:

- Granny Smith (or similar apples) – 2 Kilos
- Sugar 2 cups
- Almonds (sliced) – 8 tablespoons
- White bread slices – 10
- Green cardamoms – 8 (crushed by hand and only the seeds are taken out and used)
- Golden raisins – 8 tablespoons
- Ghee / Oil – just a little bit to fry the bread slices in
- Butter – 8 ounces
- Water – 2 cups

Procedure:

- 1) Peel all the apples and cut them into small pieces after taking out the cores.
- 2) In a pot put sugar, water and apple pieces and cook them on medium heat until cooked soft.
- 3) Add butter to the apple mixture and keep cooking on low heat.
- 4) Separately, fry the bread slices in either ghee or oil until light golden on either side. Place them on paper towel to absorb all the oil as well as to make sure they cool down.
- 5) Break the bread by hand into very small pieces and add them to the pot with the apple mixture.
- 6) Cook on low heat and keep mixing and stirring so that it doesn't burn.
- 7) Once the bread and apples are completely mixed and smooth, add almonds, raisins and cardamom seeds and cook for several more minutes.
- 8) The halwa is ready to be served!

A Casa de Montaña Bed & Breakfast recipe