Ingredients

Quantity	Measure	Ingredients	Description

Method

Heat half the ghee in a heavy bottomed kadai. Fry all the dry fruits one by one till they turn golden brown - first almonds, then cashew nuts followed by walnuts, pistachio nuts and lastly the seeds. Keep them aside on a paper towel to drain the excess oil.

In the same ghee, fry the kamarkas, remove and keep it aside as well. Next roast the grated coconut and keep it aside.

Now, coarsely grind all the fried dry fruits, except the seeds. Mix the dry fruits, roasted coconut and seeds together in a large pan and keep aside. Grind the kamarkas into fine powder and keep aside in a separate bowl.

Heat the remaining ghee and add in the flour. Roast on medium heat till the colour of the flour changes to golden brown and the ghee separates. Turn down the flame and sprinkle in powdered gum crystals. Keep stirring the mixture until the crystals puff up and the spluttering stops.

Add the powdered saunth and ajwain to the roasted flour and stir the entire mixture a few times to blend in all ingredients. Turn off the flame. Keep on stirring the mixture for another 5 minutes.

Next add the dry fruits, magaz, sugar and kamarkas to the roasted flour and mix again. Transfer the mixture in a large utensil or tray, top it with raisins and let the panjiri cool. Transfer to an air-tight container and enjoy a small bowl everyday.

Tip: The recipe can also be made with sooji instead of whole wheat flour. For a quick halwa, cook two tablespoons of panjiri in cup of water or milk till it thickens.

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