

□ Ingredients

Quantity	Measure	Ingredients
500	Grammes	Cashew Nuts
2	units	Egg Whites
1	Ounce	Rose Water
1	Kilogram	Sugar, powdered

Method

Cashew nuts should be ground to a fine paste with rose water. The sugar should be powdered and sifted fine. The whites of the eggs should be beaten stiffly.

Mix the above well and simmer on a slow fire stirring constantly until wax like consistency is formed. Place the mixture on a large dish, knead well, adding rose water if the mixture is dry. Sprinkle moulds with powdered sugar and place paste into them to get the required shapes.