

### Ingredients

Quantity	Measure	Ingredients
0.5	Teacup	Almonds
10	Nos	Almonds
1	Pound	Dalda (Vegetable Ghee)
1	Pound	Rava/Soji/"Semolina"
2	Tablespoon	Rose Water
2	Pound	Sugar

### Method

Soak the Rava for five hours, then when it has turned soft, grind fine. Then leave it moist for a few minutes, and strain the water off. Mix sugar and cook over a moderate flame, stirring all the time. When half done, add Dalda little at a time, stirring briskly. Let it remain on the fire, till the mixture becomes thick. Add blanched almonds diced fine, cardamoms, powdered and rose water to the mixture. Remove the mixture from the fire, when it starts to leave the sides, and spread it on a greased thali, and flatten it. When it has cooled cut in shapes you like, and make about twenty pieces.