

### Ingredients

Quantity	Measure	Ingredients	Description
1	Teaspoon	Cardamom Powder	
1	Tablespoon	Ghee	
Few	Flakes	Kesar/Saffron	
1, 1/2	Liter	Milk	
1	Kilogram	Pumpkin, White-Green	Grated
500	Grammes	Sugar	

### Method

Peel and grate Dudhi

Put milk and Dudhi in a heavy saucepan. Boil till thick, stirring occasionally. Once it starts thickening, stir

continuously. Add sugar and cook

further till thickens. Add ghee, elaichi, saffron and colour. Stir on low heat till the mixture collects in a soft ball or the

ghee oozes out. Serve

hot, decorated with a chopped almond or Pista.