

# Carrot Halawa

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*This is a recipe from Reyam.*

## INGREDIENTS

- 500 g carrots, peeled and finely grated
- 1 cup sugar
- 2 teaspoon ground cardamom
- 4 tablespoons butter
- 2 tablespoons corn stretch
- 1 tablespoon water
- 5 tablespoon of ground pistachios for decoration



## DIRECTIONS

Gently simmer the grated carrots until the carrots are tender; add the sugar and let them cook together for 20 to 30 minutes or until the carrot liquid has evaporated.

Add the butter and the cardamom mix to gather.

Mix one tablespoon of water with the 2 tablespoons of corn starch, and add to the carrots.

Continuously mix until the Halawa mixture becomes thicker.

Turn off the heat at the end and put the Halawa in flat plate and decorate with pistachios.

Serve the Halawa hot or cold.