

Table of Content

1. About Desi Ghee Sooji Halwa
2. Ingredients
3. Instructions
4. Why Prepare Halwa With Desi Ghee
5. A Sweet Ending With Tradition

Our Product



A2 COW DESI GHEE GLASS JAR
Modernised Biona Preparation |
A2 Cow Milk | Granular Texture

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Desi Ghee Sooji Halwa With Rishi Sagar

Desi Ghee Halwa is one of the most comforting and familiar sweets prepared in Indian homes. Looking for a quick desi ghee recipe, expecting guests, or preparing something special for a ritual? A warm bowl of halwa is often the first choice. Its rich aroma, smooth texture, and comforting sweetness make every moment feel special.

Whether it is a festive celebration, a family gathering, or a simple craving for something sweet, halwa brings warmth and tradition to the table. Preparing halwa with **Rishi Sagar A2 Desi Cow Ghee** enhances the flavour, improves texture, and gives the dish its authentic homemade taste.



Ingredients For Desi Ghee Halwa

You only need a few basic ingredients to prepare this classic sweet. Using pure desi ghee helps roast the ingredients evenly, giving the halwa its rich aroma and smooth consistency.



Rishi Sagar A2 Desi Cow Ghee
1/2 Cup



Semolina (Sooji)
1 Cup



Sugar (Adjust To Taste)
3/4 Cup



Water
2 Cup



Cardamom Powder
1/4 Teaspoon



Chopped Almonds & Cashews
2 Tablespoons



Raisins
1 Tablespoon

Cooking Instructions

Follow these simple steps to prepare soft and aromatic halwa at home. Slow roasting in ghee is the key to achieving the perfect taste and texture.

01 Heat The Ghee

Place a heavy-bottom kadai on low heat and add Rishi Sagar Desi Ghee. Allow it to melt gently without overheating.



02 Roast The Semolina (Sooji)

03 Prepare The Sugar Syrup

04 Combine And Cook

05 Add Flavour And Dry Fruits

06 Serve Warm

01 Heat The Ghee

02 Roast The Semolina (Sooji)

Add semolina (sooji) to the melted ghee and roast on a low flame. Stir continuously until it turns light golden and releases a pleasant aroma.

03 Prepare The Sugar Syrup

04 Combine And Cook

05 Add Flavour And Dry Fruits

06 Serve Warm



01 Heat The Ghee

02 Roast The Semolina (Sooji)

03 Prepare The Sugar Syrup

In another pan, heat water and add sugar. Stir until the sugar dissolves completely.

04 Combine And Cook

05 Add Flavour And Dry Fruits

06 Serve Warm



01 Heat The Ghee

02 Roast The Semolina (Sooji)

03 Prepare The Sugar Syrup

04 Combine And Cook

Carefully pour the hot sugar syrup into the roasted semolina while stirring continuously to avoid lumps.

05 Add Flavour And Dry Fruits

06 Serve Warm



01 Heat The Ghee

02 Roast The Semolina (Sooji)

03 Prepare The Sugar Syrup

04 Combine And Cook

05 Add Dry Fruits

Add chopped nuts, and raisins. Mix well and cook until the halwa thickens and leaves the sides of the kadai.

06 Serve Warm



01 Heat The Ghee

02 Roast The Semolina (Sooji)

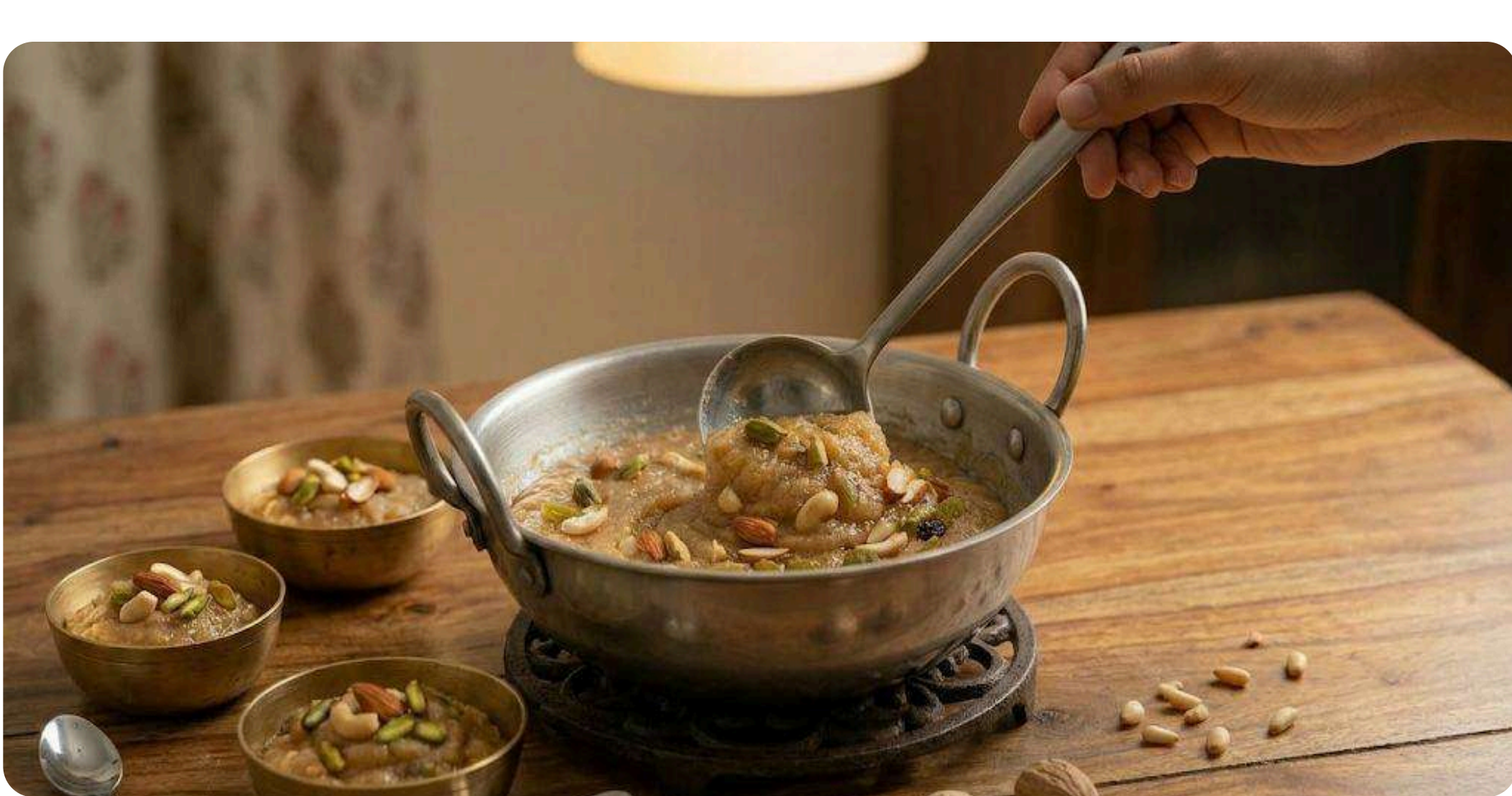
03 Prepare The Sugar Syrup

04 Combine And Cook

05 Add Flavour And Dry Fruits

06 Serve Warm

Turn off the heat and serve the halwa warm, garnished with extra dry fruits if desired.

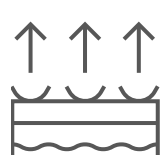


Why Prepare Halwa With *Desi Ghee*?

Cooking halwa in Rishi Sagar Desi Ghee improves both taste and texture while enhancing the aroma of roasted ingredients. When used in moderate amounts, ghee also supports digestion and makes the dish more satisfying.



Enhances
Natural Aroma



Improves
Smooth Texture



Supports
Digestion



Adds
Festive Richness

A Sweet Ending With Tradition

Desi Ghee Halwa is more than a dessert served after meals. It is often made to mark happy occasions, welcome loved ones, or complete a festive thali. The gentle aroma of roasting in ghee and the rich, soft texture bring a feeling of comfort that connects strongly with Indian traditions.

When prepared using Rishi Sagar Desi Ghee, the halwa develops a fuller flavour and smooth consistency that enhances the overall experience. The quality of ghee plays an important role in how the halwa tastes and feels. Whether you prepare it for a celebration, a family gathering, or simply to enjoy something warm and sweet, this timeless recipe always leaves a lasting impression.

