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Our Product



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

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Golden Moong Dal Halwa With Rishi Sagar Desi Ghee

The smell of desi ghee slowly roasting moong dal is comforting in some way. This classic Moong Dal Halwa made with Rishi Sagar Desi Ghee will make your kitchen feel warm, rich, and traditional. This dessert is great for holiday parties or special family meals because it has a golden texture and just the right amount of sweetness.



Ingredients

Ingredients for a tasty Sweet



Rishi Sagar Desi Ghee
1½ Tablespoon



Yellow Moong Dal
1 Cup



Sugar (Adjust To Taste)
¾ Cup



Add Milk
1 Cup



Add Water
1 Cup



Cardamom Powder
¼ Teaspoon



Chopped Almonds And Cashews
2 Tablespoons



Add Raisins
1 Tablespoon

Steps To Make Moong Dal Halwa

Step-by-step instructions for making moong dal halwa that tastes better:

01 Get The Dal Ready

Remove the water from the soaked moong dal and grind it into a rough paste, adding only a little water.



02 Warm Up The Ghee

03 Roast The Dal

04 Put In Water And Milk.

05 Sweeten And Add Flavour To Halwa

06 Serve Hot

01 Get The Dal Ready

02 Warm Up The Ghee

In a heavy-bottom pan, heat Rishi Sagar Desi Ghee on a medium flame until warm.



03 Roast The Dal

04 Add Flavour To The Snack

05 Sweeten And Add Flavour To Halwa

06 Serve Hot

01 Get The Dal Ready

02 Warm Up The Ghee

03 Roast The Dal

Add the ground dal to the pan and cook it slowly in ghee. Stir all the time so it doesn't stick. Roast the mixture until it turns golden brown and has a rich aroma.



04 Put In Water And Milk.

05 Sweeten And Add Flavour To Halwa

06 Serve Hot

01 Get The Dal Ready

02 Warm Up The Ghee

03 Roast The Dal

04 Put In Water And Milk.

Add milk and water to the roasted dal very carefully. Stir well and cook until the mixture thickens and soaks up the liquid.



05 Sweeten And Add Flavour To Halwa

06 Serve Hot

01 Get The Dal Ready

02 Warm Up The Ghee

03 Roast The Dal

04 Put In Water And Milk.

05 Sweeten And Add Flavour To Halwa

Add sugar, chopped nuts, and raisins. Sprinkle cardamom powder, and gently stir to mix.



06 Serve Hot

01 Get The Dal Ready

02 Warm Up The Ghee

03 Roast The Dal

04 Put In Water And Milk.

05 Sweeten And Add Flavour To Halwa

06 Serve Hot

Serve hot, and if you want, add more chopped nuts on top.

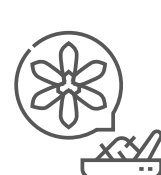


Why Prepare Moong Dal Halwa With Rishi Sagar Desi Ghee?

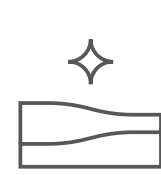
Making moong dal halwa with Rishi Sagar Desi Ghee improves the roasting process and gives the dessert its traditional taste. Ghee helps the dal cook evenly, develops a rich aroma during slow roasting, and gives the halwa its smooth, glossy texture that is expected in festive sweets.



Helps Roast
Dal Evenly



Develops Rich
Traditional Aroma



Improves Smooth
Halwa Texture



Adds Festive
Richness To The Dish

Ready To Eat!

Rishi Sagar Desi Ghee makes Moong Dal Halwa, which has the authentic richness that traditional desserts are known for. Slow roasting in pure ghee improves both the taste and texture, making every bite satisfying and comforting.

This classic sweet always feels special, whether you make it for a special occasion or just for fun on the weekend. With Rishi Sagar Desi Ghee, you can enjoy the warmth and richness of homemade halwa.

