Bombay Halwa Recipe / Karachi Halwa Recipe



This post is very special and I'm really excited to write my 500th post. Thanks for the comments, support and appreciation as I continue travelling in my culinary journey. Thank you everyone □ □ To celebrate I made this delicious bombay halwa recipe / karachi halwa recipe is a popular Indian dessert, it is made with corn flour hence it is called corn flour halwa. I wanted to try this bombay halwa recipe for long time somehow missed it. You need only few ingredients to prepare this delicious halwa recipe. Last week, I made this bombay karachi halwa, it was yummy in taste. This halwa is easy to make but

you need little patience to make it perfect. I love the glossy texture of halwa, when you bite it, the ghee just burst into your mouth and the nuts gives a nice crunchy taste. You can use any colours to make this karachi halwa, I used kesari orange colour. Now lets move on to the recipe, do try sometime and am sure you will love this halwa.

Check my other halwa recipes

1. Carrot halwa (stove top)
2. Carrot halwa (Microwave)
3. Beetroot Halwa



Bombay Halwa Recipe / Karachi Halwa Recipe

4.0 from 2 reviews
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Save Print
Prep time
15 mins
Cook time
35 mins
Total time
50 mins

Bombay Halwa Recipe / Karachi Halwa Recipe is a delicious and popular Indian dessert. Make this easy halwa and surprise your guest and family.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 4
Ingredients

- 1 and ½ cups of sugar
- 1 cup of water
- ½ cup of corn flour
- 1 and ½ cups of water
- Pinch of orange colour or red colour

- 7-8Tbsp of ghee
- 20 cashews
- 10 almonds
- 2 cardamom, crushed
- 1 tsp of lemon juice

Instructions

1. In a bowl, add corn flour, 1 and ½ cup of water and orange colour. Mix well, make sure there are no lumps in it and keep it aside.
2. Heat a pan, add 1 cup of water and sugar, boil it until all the sugar melts completely. You don’t want to look for syrup consistency. Add lemon juice and mix well, keep it aside.
3. Heat another pan, add corn flour mixture, stir it in a medium flame. When it starts to turn thick, turn it off.
4. Add sugar syrup slowly, only 2 tbsp at a time and mix well. Add another 2 tbsp syrup and mix well. After you mix all the sugar syrup to the corn flour mixture, turn it on.
5. In a medium flame, starting adding ghee slowly to halwa and stir it. Add rest of the ghee as well and stir until all ghee are fully absorbed. Stir it continously for 15-20 mins until it leaves the sides of the pan.
6. Now you can observe the whole halwa starts to move from one side to the other side of the pan while stirring. In this stage, add all the nuts and cardamom and stir well for another 2-3mins. Now your halwa looks glossy and transparent.
7. To check the consistency, take a tsp of halwa and place it in a clean plate, use your hand (caution it will be super hot) and start rolling it, it will come out like ball. Now turn off the stove. Transfer th e halwa to a ghee greased plate or bowl. I used stainless steel tiffin box. Keep it in a room temperature or fridge for half an hour. Using knife, cut into any size or shape as per your wish

8. Yummy karachi halwa is ready to serve.

Notes
Always store it in an airtight container.
If your halwa is not cooked good, your halwa would be in rubbery in texture..
If your halwa is overcooked, it will be hard in texture.
Add ghee generously so that your halwa tastes good.
Adding lemon juice to syrup to avoid crystallization.



Condensed Milk Recipe / How To Make Condensed Milk At Home

Condensed milk recipe at home is very simple and easy. All your need is just four ingredients and the cost of making homemade condensed milk is cheaper than buying it from supermarket. You can prepare condensed milk by two ways, one is by using full fat milk and other one is milk powder. Here I used milk powder to make condensed milk and it tastes absolutely delicious and yummy and I got this recipe from here.

I used to get lots of Milkmaid condensed milk from nearby store to make sweets. But now I use this sweetened condensed milk recipe, to make Indian sweet (Dessert) recipes at home like kheer, payasam, halwa, burfi and for baking. Also substitute condensed milk in place of mawa in making sweets. Yesterday I made milk kulfi recipe with homemade condensed milk. Try this condensed milk recipe using milk powder and serve it for kids with fruits and nuts for topping, they will surely enjoy.

Health Benefits of Condensed Milk

- Condensed milk is a healthy food as it has all the essential nutrients like carbohydrates, fats, proteins required for all age groups.
- Presence of calcium in milk helps in the maintenance of bones and teeth especially for growing children.
- Other nutrients in condensed milk are potassium for proper nerve function, magnesium for muscular function and phosphorus for energy metabolism.
- As it has sugar, consume it limited amount as per daily dietary requirements.



Ingredients To Condensed Milk Recipe

- 1/2 Cup of Milk Powder
- 1/4 Cup of White Sugar
- 1/4 Cup of Boiling Water

- 2 Tbsp of Unsalted Butter

Method

- In a blender, add milk powder, sugar, boiling water and butter.
- Blend all ingredients together until they are smooth and creamy.
- Condensed milk is ready to make sweets and store it in an airtight container and refrigerate it for 3-4 days.

Tips

- Adjust the amount of sugar to your taste.
- If you think your condensed milk is too thick, add little more boiling water, blend it to get incorporate.
- It will get thicker after refrigeration, but will loosen up when stirred and brought to room temperature.
- Add few drops of vanilla essence for different flavour and taste.


Condensed
Milk Recipe
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