

How to Make Mirchi Ka Halwa - A Bold Fusion of Heat and Sweet

If you think desserts have to be sweet and only sweet-



TIME
3 min

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INGREDIENTS

- 4 green chilies, finely chopped (adjust heat to taste)
- 1 tbsp ghee (clarified butter)
- 1 cup milk
- $\frac{1}{2}$ cup sugar
- 1 tbsp cardamom powder
- 1 tbsp rosewater (optional, but adds amazing aroma)

DIRECTIONS

1. In a non-stick pan, heat ghee over medium heat.
2. Add the finely chopped chilies and sauté for 2-3 minutes until fragrant.
3. Stir in milk and sugar, and bring to a simmer. Cook, stirring frequently, until the mixture thickens to a halwa-like consistency-about 10 minutes.
4. Stir in the cardamom powder and rosewater.
5. Serve warm, garnished with slivered nuts or a tiny drizzle of ghee, if desired.

SWAPS & NOTES

Green Chilies : Use milder varieties like banana peppers or deseed the chilies for a gentler heat.

Milk : Full-fat milk works best, but almond or coconut milk can add unique depth.

Cardamom : Freshly ground cardamom gives the most aromatic flavor.

Rosewater : Optional, but highly recommended for traditional flair. ? Step-by-Step Instructions In a non-stick pan, heat ghee over medium heat.

TIPS FOR SUCCESS

Use gloves when chopping chilies to avoid spice burns on your skin.

Adjust the spice level by removing seeds and membranes from the chilies.

Let the mixture reduce slowly -patience pays off with a richer, smoother texture.

Garnish with toasted cashews or pistachios for an elegant finish. ?

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