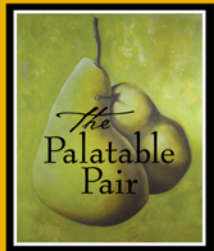


The Palatable Pair



Recipe Collection

Carrot Halva with Apple-Peach Infusion Chutney Cider Cream

A traditional Indian dish, but don't let that scare you off. The Cider Cream adds the perfect topping. (optional) Wonderful rich flavors that enhance any meal. Excellent with holiday meals, but can also be served year round.

Ingredients

Carrot Halva:

- 8 medium carrots
- 5 cups whole milk
- 10 whole cardamom pods
- 6 tablespoons vegetable oil
- 8 tablespoons sugar
- 2-4 tablespoons golden raisins
- 2 tablespoon shelled unsalted pistachios lightly crushed

Cider Cream:

- 1/2 Jar Palatable Pair
Apple-Peach Infusion Chutney
- 1/2 cup Apple Cider
- 2/3 cup Sour Cream

Preparation

Peel the carrots and grate then either by hand or in a food processor. Put the grated carrots, milk, and cardamom pods in a heavy-bottomed pot and bring to a boil. Turn heat to medium to medium low and cook, stirring occasionally, until there is no liquid left. This process should take anywhere from 30 to 60 minutes depending on the size of the pot.

Heat the oil in a heavy skillet on medium-low flame.

Add Raisins and pistachios then stir and sauté for 1-2 minutes. Stir in the milk reduced carrots. Stir and fry until the carrots no longer have a milky look and have turned a reddish color. Add the sugar, stir and fry another 2 minutes.

Set aside to make Cider Cream.

This halva may be served warm or at room temperature.

Note: Whole cardamom seeds will tenderize when cooked. May be removed prior to serving. (We don't.)

Cider Cream:

Boil 1/2 cup cider in heavy small saucepan until reduced to 1/4 cup, about 5 minutes. Cool.

Place sour cream and 1/2 jar of Palatable Pair Apple Peach Chutney in small bowl. Mix sour cream and chutney breaking down larger chunks with a wooden spoon. Whisk in reduced cider. (Soup and cider cream can be made 1 day ahead. Cover separately and refrigerate.)

Top Halva with Palatable Pair Apple-Peach Infusion Cider Cream.

Serves 8.

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