

### Carrot Halwa

8 cups of milk  
1 lb. Grated carrots  
½ c. sugar  
¾ c. butter  
¼ t. freshly ground green cardamom  
½ c. slivered almonds  
½ c. pistachios, coarsely chopped  
½ c. raisins or dried cranberries

Combine the milk, carrots, and sugar in a heavy bottomed pot, and simmer for 1-3 hrs, stirring frequently, or until reduced by at least ¾. Once the mixture is thick enough to coat a spoon, add the remaining ingredients, and simmer for another ten to twenty minutes, until thick. Pack into a buttered 8x8 pan, cover and chill.

I would serve a small square of this topped with vanilla sorbet, or whipped cream, and sprinkled with a few chopped pistachios.

### Bob Culmer's Quick Cream Sauce (for Christmas pudding)

1 cup heavy cream (whipping cream)  
Sugar to taste  
Brandy or rum to taste

Place ingredients in saucepan. Stir well until sugar is melted, and flavours are well mixed, and heat, but do not boil. Serve over the warm pudding.