

AT HOME WITH  
*Sarah Todd*  
SARAH TODD

# Dahi Puri, Seviyan, & Carrot Halwa with Saffron Milk



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"Seviyan is one of my favorite Indian sweets to have. I just have these memories of having a big pot of it in the fridge and just going and scooping a lot out all the time."

*Sarah Todd*



## Dahi Puri with Mint Chutney, Tamarind Chutney, & Ginger Yogurt

### INGREDIENTS

#### Dahi Puris

- 15–20 crisp puris (available at Indian stores)
- 1 cup yogurt (whisked with a pinch of sugar)
- 1 tbsp freshly grated ginger (to mix into the yogurt)
- 1 boiled potato, chopped
- 1/4 cup cooked chickpeas
- 1 small onion, finely chopped
- 1 small tomato, finely chopped
- 1/4 cup sev (fine fried gram noodles)
- Fresh coriander leaves for garnish
- Pomegranate seeds for garnish

#### Mint Chutney

- 1/2 cup fresh mint leaves
- 1/4 cup coriander leaves
- 1 green chilli
- 1 tsp lemon juice
- Salt to taste

#### Tamarind Chutney:

- 1/2 cup tamarind pulp
- 1/4 cup jaggery (or sugar)
- 1/2 tsp cumin powder
- 1/4 tsp black salt
- A pinch of red chilli powder

### INSTRUCTIONS

#### 1. Mint Chutney

Blend mint, coriander, green chilli, lemon juice, and salt until smooth. Set aside for that vibrant freshness.

#### 2. Tamarind Chutney

Simmer tamarind pulp with jaggery, cumin, black salt, and chilli powder until thickened. Let it cool—this adds that essential sweet-and-tangy contrast.

#### 3. Ginger Yogurt

Whisk the yogurt with freshly grated ginger for an aromatic zing that lifts the entire dish.

#### 4. Assembly

Poke a hole in each puri, turning them into small flavor-filled lanterns!

#### 5. Stuff the Puris

Fill each puri with potato, chickpeas, onions, and tomatoes. Add a generous spoonful of the ginger yogurt.

#### 6. Add the Chutneys

Drizzle the mint chutney and tamarind chutney on top.

#### 7. Final Touch

Garnish with sev, coriander leaves, and a few pomegranate seeds for that festive sparkle. Serve immediately for maximum crispiness and fun!

# Seviyan (Vermicelli Kheer)

## INGREDIENTS

- 1/2 cup vermicelli (seviyan)
- 2 cups full-fat milk
- 2 tbsp sugar (adjust to taste)
- 1 tbsp ghee
- 1/4 tsp cardamom powder
- A pinch of saffron (optional)
- 2 tbsp chopped nuts (almonds, pistachios)
- Sultanas (optional)

## INSTRUCTIONS

### 1. Golden Seviyan

Heat ghee in a pan and lightly toast the vermicelli until it turns a golden hue.

### 2. Add Milk

Slowly pour in the milk and bring it to a gentle simmer. The vermicelli will cook in the milk, soaking up all that creamy richness.

### 3. Sweeten with Sugar

Stir in the sugar, cardamom, and saffron.

### 4. Final Flourish

Garnish with chopped nuts and sultanas for that festive touch. Serve warm, as a comforting dessert that's as sweet as the memories you make during Diwali.

# Carrot Halwa with Saffron Milk

## INGREDIENTS

- 4 medium-sized carrots, grated
- 2 tbsp ghee (clarified butter) or butter
- 1/2 cup milk
- A pinch of saffron strands soaked in 2 tbsp warm milk
- 1/2 cup sugar (adjust to taste)
- 1/4 cup khoya or condensed milk (optional)
- 2 tbsp chopped almonds, pistachios, and cashews
- 1/2 tsp cardamom powder

## INSTRUCTIONS

### 1. Sauté the Carrots

In a deep pan, heat the ghee and add the grated carrots. Cook on medium heat until the carrots soften.

### 2. Add Milk

Pour in the milk and cook until the carrots absorb all the creamy goodness.

### 3. Infuse with Saffron

Add the saffron milk, letting it spread golden streaks into the halwa.

### 4. Sweeten the Deal

Stir in the sugar and khoya (if using), cooking until the sugar melts into the halwa, making it rich and luscious.

### 5. Finish with Garnish

Sprinkle in the cardamom powder and chopped nuts, like adding the final sparkle of fireworks to your dish. Serve warm, with love and festive cheer.



Don't forget to share the finished product on socials with the hashtag [#athomewithsarahxsimonds](#)