











Figs and Date Burfi

Ingredients:

1 ½ cups Dried Figs		
1 ½ cups seedless Dates		
15-20 Almonds, 15-20 Cashews, 15-20 Pistachios		
½ Ghee		

Steps:

1.		Soak figs in hot water for 1 to 2 hours
2.		Soak dates in hot water for 1 to 2 hours

3.		Chop the figs and make a puree of figs using as little water as needed.
4.		Chop the dates and make a puree using as little water as needed.
5.		Chop almonds, cashews and pistachios fine or coarsely grind them.
6.		Heat ghee in a pan. Add fig puree and date puree. well Cook on medium heat, stirring for 10-15 minutes, or until excess moisture dries up
7.		Add almonds cashews and pistachios. Mix well stirring continuously for 10 to 15 minutes or until mixture begins to leave side of the pan.
8.		Spread evenly on the greased tray.
9.		When cool cut it into pieces and serve. Enjoy !!
10		Optional for Chocolate lovers- Melt chocolate chips in a bowl in microwave (30 sec intervals and stirring), and spread it over Burfi. Enjoy!