



Eid ul Fitr Khaarak Recipe

فِيضُ الْمَوَائِدِ الْبُرْهَانِيَّةِ

1. Eid ul Fitr Khaarak ingredients and their quantities

1. Khaarak – 150 grams
2. Almonds and Pistachio – 60 grams
3. Rosewater – 100 ml
4. Granulated sugar – 30 grams (2 tablespoons)
5. Water (as per requirement)



2. Preparation

1. Soak the khaarak in rose-water for 24 hours
2. Khaarak should be immersed in the water completely.
(1/2 or 1 cup of water could be added to ensure that khaarak is completely immersed)
3. Soak the almonds in water overnight and then peel them.
4. The peeled almonds should be left to dry for 12 hours.





Eid ul Fitr Khaarak Recipe

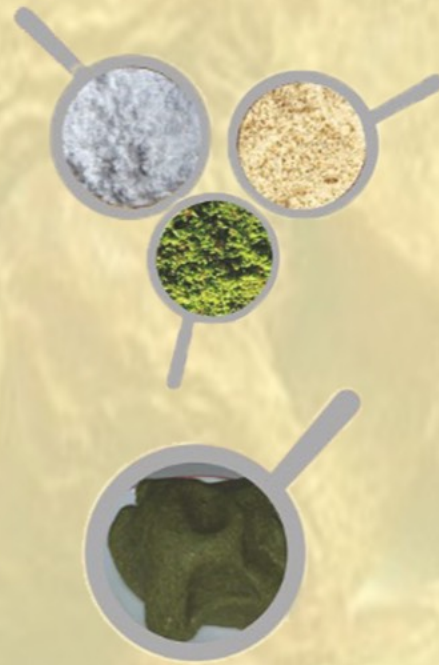
فِيضُ الْمَوَائِدِ الْبُرْهَانِيَّةِ

3. Preparing the khaarak paste.

1. Grind the peeled almonds, pistachio and sugar separately to make a powder.

2. Mix rose-water to the almond, pistachio and sugar powder to create a paste.

3. Amber sugar could be added to the paste in appropriate quantity to enhance the fragrance of the paste.



4. Filling the paste and khaarak preparation method.

1. Drain the khaaraks that have been soaked for 24 hours.

2. Slit the khaarak from one side and remove the seed.

3. Fill the prepared paste in place of the seed.

4. Once prepared, place the khaarak in a plate or bowl and cover it. Khaarak can also be refrigerated.

