

Cornoil Mysorepak

Ingredients

Fresh besan – 1 cup
Sugar – 2 cups
Water – ½ cup
Corn oil – 1 cup
Ghee – 1 cup

This mysorepak has a texture different from the mysorepak made with pure ghee & is more porous .

For this also an important criterion is fresh besan.



Preparation

- Mix the raw besan & corn oil without lumps & keep ready .
- Warm the ghee & keep it medium, but not very hot.
- Mix the sugar & water & keep on a low fire to gradually allow it to boil.
- Keep stirring well to dissolve the sugar completely – this is very important.
- When it starts boiling, allow to boil for 2 mts.
- Now add the besan – corn oil mixture, whisking the mixture well, to prevent lump formation.
- When the mixture starts boiling, add warm ghee gradually, mixing it well.
- Keep on stirring the mixture.
- Keep a greased plate ready, sprinkled with little sugar.
- In a shortwhile, the mixture will mass up & try to rise up the vessel.
- You can see a spongy & honeycomb texture setting in.
- Immediately, empty the contents on the plate & shake the plate to level the contents.
- Do not spread with a palette knife on top.
- Sprinkle a little sugar on top also.
- Wait till it cools & then cut into pieces.

Didn't turn out as expected?

Need more help?

Have an idea to improve on this recipe?

Need other recipes from this cook?

Want to contribute your unique recipe?

Visit www.IndusLadies.com