

Kala Jamun

Ingredients

Unsweetened khoa – 200 gms
Paneer – 200 gms
Maida – 100 gms
Soda bicarb – ¼ tsp
Powdered sugar – 2 tsp

- Knead the above to a soft dough, adding a little water, if necessary.
- Cover this dough in a vessel with a wet cloth for 45 mts.

For the filling:

Finely chopped cashewnuts – 1 tbsp
Finely chopped raisins – 1 tbsp
Cardamom powder – 1 tsp

For the Syrup:

Sugar – 800 gms
Water – 4 cups

Heat sugar & water till the syrup is slightly sticky.
Remove.

Preparation

- Divide the dough into 25 portions.
- Mix all filling ingredients & divide into 25 portions.
- Take one portion of the dough & flatten it in your palm.
- Put one portion of filling in centre & shape into a ball.
- Make all the balls.

Didn't turn out as expected?

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Website : www.IndusLadies.com
Region : South Indian
Type : Sweets

- Make oil hot, deep fry 4-5 balls on a very low fire till dark brown.
- This is important for uniform cooking & a deep colour.
- Put them in hot syrup.
- Soak for 7-8 hrs.
- Drain, put in a serving dish.

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