

Recipe

Jagannath's Prasad (Khaja)

By

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Ingredients

Dough:

2 C all purpose flour (maida)

A pinch of salt

¼ C ghee

½ C water

Sugar Syrup:

1 C sugar

½ C water

2-3 drops rose water (optional)

Extra ghee for deep frying

Preparation

1. In a mixing bowl, combine 1½ C flour, salt and 1½ Tbsp ghee. Add little by little water to make a stiff dough. Knead well.
2. In a small mixing bowl, combine the remaining flour and ghee to form a thick paste. Keep aside.
3. On a floured surface, roll the dough into a 10 x 12-inch rectangle of thickness similar to that of a chapati. Spread the flour+ghee paste evenly. Starting from the longer side (12-inch side) roll the dough (like jelly roll style) finally leading to a rope. Seam ends with the paste. Cut the rolled rope into 12, 1-inch thick pieces. Roll each piece into a 4 to 5-inch long *khaja*.
4. Heat ghee in a deep frying pan. Deep fry the *khajas* on medium heat (as they need to be crisp) for 10-12 minutes and until golden. Drain on paper towels.
5. While frying the *khajas*, prepare the sugar syrup. In a saucepan, combine the sugar and water. Bring to a boil, reduce heat and cook uncovered for 15-20 minutes or until the syrup is sticky. Allow to cool. Add the optional rose water.
6. Dip the fried *khajas* in the warm sugar syrup and keep them aside. Allow the syrup coating to cool.

** This is a traditional sweet made in the kitchen of Jagannath Temple of Puri, Orissa, India for Lord Jagannath's bhoga offering. You may offer this to your Jagannath Deities or for Rath Yatras.

Yield

12 pieces

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Hare Rama Hare Rama Rama Rama Hare Hare