

Recipe

SURTI GHARI

By

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Ingredients

<i>Khoya/mawa</i> (grated).....	2 ½ cups
Gram flour (<i>besan</i>).....	2 tsp
Almonds.....	8-10
Sugar (powdered).....	6 tbsp
Cashew nuts.....	7-8
Green cardamom powder.....	1 tsp
Refined flour (<i>maida</i>).....	1 cup
<i>Ghee</i>	4 tbsp + to deep fry
Sugar.....	¼ cup

Preparation

1. Blanch, peel and grind almonds to a paste. Grind cashew nuts and keep aside.
2. Heat one tablespoon of *ghee* in a *kadai* and add *besan*. Cook till you start getting the aroma of roasted *besan*. Remove from heat.
3. Add *khoya*, almond paste, powdered sugar, cashew nuts, green cardamom powder and mix well.
4. Dry roast the mixture in a pan (*kadai*) for two to three minutes. When cool, divide mixture into equal portions.
5. Sieve *maida*. Knead into a stiff dough using water as required. Leave it covered for one hour. Add one tablespoon of *ghee* and knead again.
6. Divide in equal portions and roll them out very thinly. Stuff them with *khoya* mixture and roll into a round ball. Flatten slightly on the top and the edges to give it a pellet shape.
7. Heat sufficient *ghee* in a *kadai* and deep-fry the pellet shaped mixture (*gharis*) on very low heat till light golden. This may take fifteen to twenty minutes. Remove when it turns golden brown.
8. Take some cold water in a saucepan (*handi*). Heat two tablespoons of *ghee* in a separate but smaller *handi*. Place it in the *handi* containing the cold water and cool the *ghee* stirring constantly so that it is smooth when cold but not set. Add powdered sugar and mix well.
9. Dip the *ghari* in the *ghee* and remove. Place it on the wire rack so that excess *ghee* drains out.
10. Store in airtight tins with butter paper placed between the *gharis*.

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