



HOMEMADE JALEBI

Ingredients

- 3 cups all purpose flour
- 1/2 cup corn flour
- 2 cups hung curd
- a pinch of baking soda
- 1/2 cup ghee
- 2 cups sunflower oil
- 3 cups sugar
- 3 cups water
- 5 strands of saffron
- 4 drops of rose essence
- 1/2 teaspoon powdered green cardamom
- 1/2 teaspoon food colouring

PREPARATION: 10 HOURS

COOKING: 15 MIN

READY IN: 10 HOURS 15 MIN

SERVES: 10

Directions

1. In a bowl, mix together all purpose flour, cornflour, and baking soda. Then add ghee and the food colouring. To make a thicker batter, add hung curd and water. Mix well until it is thick but has a slightly flowing consistency. Keep it aside for 8-10 hours to ferment.
2. Now, heat oil in a pan over medium heat for deep frying. Fill the jalebi batter into a piping bag fitted with a round tip. Pipe the batter into swirly circles and fry until they are crispy and golden.
3. After frying, soak the jalebis into the sugar syrup for 2-3 minutes. Ensure that the syrup is warm and not very hot. Next, remove them from the syrup and place them on a tray lined with butter paper or foil. Decorate with silver foil (optional) and serve hot.
4. To make the sugar syrup, heat water in a pan over medium heat. Add sugar and mix until fully dissolved. Simmer the syrup until it reaches a string-like consistency. Add saffron, cardamom powder, and rose essence. Mix well.