



GHUJIYA/KARANJI

BY
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FOR DOUGH

MAIDA	2 CUPS
GHEE	4 TO 5 TBSP
WATER	AS REQ

- IN A MIXING BOWL, ADD MAIDA AND GHEE.
- RUB THE GHEE INTO THE FLOUR UNTIL IT FEELS LIKE BREADCRUMBS.
- GRADUALLY ADD WATER AND KNEAD INTO A FIRM BUT PLIABLE DOUGH.
- COVER WITH A DAMP CLOTH AND LET IT REST FOR 30 MINUTES AND KEEP ASIDE.

FLAKY GUJIYA/ KARANJI PASTE

MAIDA	2 TBSP
GHEE	¼ CUP
CORN FLOUR	¼ CUP
BAKING POWDER	½ TSP

- IN A SMALL BOWL, MIX GHEE, ALONG WITH THE GIVEN INGREDIENTS UNTIL A SMOOTH AND CREAMY THICK PASTE
- THE PASTE SHOULD BE SPREADABLE AND KEPT ASIDE.

1-MAWA STUFFING

DRY COCONUT GRATED	¼ CUPS
RAWA	½ CUP
CASHEWS	4 TBSP
ALMOND	2 TBSP
PISTA	4 TBSP
MAWA	1 CUP
ELACHI POWDER	1 TSP
POWDER SUGAR	¼ CUP
GHEE	2 TBSP

- HEAT 2 TBSP GHEE IN A PAN, ROAST SEMOLINA UNTIL GOLDEN AND AROMATIC.
- ADD GRATED COCONUT, STIR WELL FOR 1 TO 2 MINUTES.
- ADD MAVA AND COOK UNTIL SLIGHTLY DRY.
- MIX IN CHOPPED DRY FRUITS AND CARDAMOM POWDER.
- REMOVE FROM HEAT, LET IT COOL, THEN ADD POWDERED SUGAR AND KEEP ASIDE.

2-FRESH COCONUT

COCONUT GRATED	2 CUPS
RAWA	¼ CUP
JAGGERY	1 CUP
ELACHI POWDER	1 TSP
GHEE	2 TBSP
POPPYSEED	1 TBSP

- HEAT 2 TBSP GHEE IN A PAN, ROAST SEMOLINA UNTIL GOLDEN AND AROMATIC.
- ADD GRATED COCONUT, STIR WELL FOR 1 TO 2 MINUTES.
- ADD MAVA AND COOK UNTIL SLIGHTLY DRY.
- MIX IN CHOPPED DRY FRUITS AND CARDAMOM POWDER.
- REMOVE FROM HEAT, LET IT COOL, THEN ADD POWDERED SUGAR AND KEEP ASIDE.

PURI MAKING FOR KARANJI

- NOW TAKE AND DIVIDE THE RESTED DOUGH INTO SMALL PORTIONS.
- ROLL EACH PORTION INTO A THIN CHAPATI.
- TAKE ONE CHAPATI, SPREAD A THIN LAYER OF THE PREPARED PASTE EVENLY OVER IT.
- PLACE ANOTHER CHAPATI ON TOP, SPREAD MORE PASTE, AND REPEAT UNTIL YOU STACK 3 TO 4 CHAPATIS.
- ROLL THE ENTIRE STACK INTO A TIGHT LOG [LIKE A SWISS ROLL].
- CUT THE LOG INTO EQUAL PIECES.
- NOW DIVIDE THE DOUGH INTO EQUAL BALLS. ROLL EACH INTO A THIN CIRCLE [LIKE PURI].
- PLACE 1 TO 2 TBSP STUFFING IN THE CENTER.
- FOLD INTO A HALF-MOON SHAPE. SEAL EDGES BY PRESSING USING A FORK OR KARANJI MOLD.
- ENSURE EDGES ARE TIGHTLY SEALED TO PREVENT STUFFING FROM LEAKING WHILE FRYING.
- GIVE REST FOR 10 MINUTES AND COVER WITH A DAMP CLOTH.
- IT'S TIME TO HEAT OIL IN A DEEP PAN ON MEDIUM FLAME.
- DEEP FRY 2 TO 3 KARANJIS AT A TIME UNTIL GOLDEN PINK OR UNTIL CRISP.
- DRAIN ON PAPER TOWELS TO REMOVE EXCESS OIL.
- KARANJIS TASTE GOOD AS WELL IF BAKED. [@180* FOR 20 TO 25 MIN]
- FOR FESTIVE SEASON YOU CAN ALSO APPLY EDIBLE SILVER FOIL [CHANDI VARK] FOR DECORATIVE PURPOSES.
- CAN BE CONSIDERED HOT AS WELL AS COLD
- SHELF LIFE 3 TO 4 DAYS, STORAGES IN AIR TIGHT CONTAINERS.