

# Recipe- Jalebi

## Jalebi



### Ingredients

Maida 1 Cup  
Besan 1 tbsp  
Curd 2 tbsp  
Baking Soda 1 pinch  
Ghee to fry

### Method

- Mix maida and besan in a deep bowl.
- Add curd and mix well with spoon.
- Now add sufficient water to make a thick paste of a pouring consistency.
- Cover bowl and keep in a warm place for about an hour.
- Add soda powder and beat well.
- Pour the mixture in a piping cone or in the plastic empty ketchup bottle.
- Now take sufficient ghee in a pan to fry.
- Heat ghee on medium flame.
- Pour the batter through bottle or cone in a medium heated ghee making your favorite shape.
- Fry them till golden brown.
- Remove and soak in a warm [single string sugar syrup](#) for 1-2 minutes.
- Serve Hot.



### Tips

You can also serve jalebies topped with Rabri or Vanilla Ice cream.

Before frying check if ghee is heated sufficient.  
Prefer flat pan to fry jalebies.

**“Be Vegetarian Be Happy”**

**“Live and Let Live”**