

Recipe- Homemade Paneer/ Cottage Cheese

Recipe- Sugar Syrup/ Chashni

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Ingredients

White Sugar 2 cups

Water 1 cup

Saffron or Cardamon (optional)

Method

Take sugar and water in a pan. Put on high flame and let it boil.

When it starts boiling turn the flame medium.

Stir in between and keep checking with your thumb and finger how many strings you can see*.

For 1 string sugar syrup switch off the flame when you see single string between your fingers.



If its showing more strings add some water boil and check again.

For 2 string sugar syrup switch off the flame when you see two strings between your fingers.

If its showing more strings add some water boil and check again.

And if it seems watery add some sugar boil and check again.

For 3 string sugar syrup switch off the flame when you see three strings between your fingers.

If its showing more strings add some water boil and check again.

And if it seems too watery boil it more or you can add some more sugar and check again.



Tips

To give flavors to sugar syrup you can add saffron or green cardamon when it is boiling.

If your syrup is looking dirty remove the dirt or foam with a spoon or you can add ltsp of fresh milk and then remove the

dirt.

Every dessert require separate type of sugar syrup. Make sure you are using the right one.

1 string sugar syrup is mostly used to the desserts which needs to absorb sugar in it.

2 string sugar syrup is mostly used to the desserts which needs a coat of sugar on it.

3 string sugar syrup is mostly used to make the desserts like bura or batashe.

*To check the strings with fingers take a small drop of syrup on your finger and press it with your thumb. Then separate your fingers slowly and you will see a numbers of strings in between your thumb and finger.

Be cautious as the syrup is really hot.

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"Live and Let Live"