

Recipe- Sugar Syrup/ Chashni

Sugar Syrup/ Chashni



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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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.

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