

Name

Sherlin Narayanan

Recipe Title

Gulab Jamun (Indian Dish)

Recipe Ingredients

Jamun Ingredients:

All-Purpose Flour

Milk

Milk Powder

Melted Clarified Butter (aka ghee)

Baking Powder

Vegetable Oil

Sugar Syrup Ingredients:

Sugar

Cardamom

Water (Rose & Plain)

Recipe Instructions

1. Mix together 1/2 tsp baking powder, 3/4 cup milk powder, and 1/2 cup flour for dry mixture, and then add 2 tbsp clarified butter.
2. Add milk gradually to get the combined dough. and let sit for 20 minutes.
3. Make balls of whatever size you desire with the dough after 20 minutes.
4. After making solid balls (jamun), without any cracks, fry in a pan with oil or ghee until the balls turn golden brown.
5. After frying jamuns, place them in a container with sugar syrup and let jamuns absorb the syrup.
6. Enjoy the jamuns after they have doubled in size!

To Make Sugar Syrup:

1. Mix 2 cups sugar, 2 cardamoms, and 2 cups water and boil until sugar syrup appears sticky with a good syrup consistency.
2. Add 1 tsp of rose water to the sugar syrup
3. Set aside