

Gujiya

INGREDIENTS

- Ghee / Oil to fry

For the Cover:

- 500 gms Maida (All purpose flour)
- 6 tblsp Oil / Ghee (melted)

For the Filling:

- 500-600 gms Khoya
- 1/2 tsp green Cardamom Powder
- 25 gms chopped Almonda
- 25 gms Raisins (Kishmish)
- 25 gms dried Coconut (shredded)
- 350 gms Sugar (Cheeni) or to taste (powdered)



HOW TO PREPARE:

- Sieve the flour. Mix the six tablespoons of oil with the maida. Using fingers, mix well so that the mixture takes the form of breadcrumbs and binds to a certain extent.
- Now add some water and knead lightly. Keep adding water as required and knead into soft but tight dough.
- Set aside and cover with a damp cloth. Now mash the khoya and fry it in a kadhai / deep pan till light brown in color.
- Add sugar and cardamom powder into the khoya and mix well.
- Add almonds, cashews, coconut and raisins. Fry for 2 minutes and remove from the heat.
- Allow it to cool. Divide the dough into small balls and roll each ball into a small round of 4 inch diameter.
- Fill half the round with the khoya mixture, fold it and seal the round, twisting the edges inwards.
- Take care that the filling does not ooze out.

Prepare all the gujias and spread on a cloth. Heat ghee in a kadhai and deep fry the gujias in batches on a medium flame.

When golden brown in colour, drain and remove. Store for use in an airtight glass jar.

Tip: Gujiya moulds can also be used (they are easily available in any Indian store or market).

For using moulds, place the rolled dough ball in a greased gujiya mould and fill a tblsp of filling mixture on one side. Moisten the edges of the round and fold one side of the mould over the other. Remove the excess edges and reuse.