Ingredients

Quantity	Measure	Ingredients	Description
200	Grammes	Flour, Gram /Chana Ata	
100	Grammes	Flour, Rice	
1/2	Kilogram	Ghee	
1	Kilogram	Sugar	For syrup
4	Teacup	Water	

Method

Bundi means drops. It is made through the droplets that fall in boiling ghee, and these are prepared from the batter of gram and rice flour.

Prepare the batter of gram and rice flour in sufficient water, so that when poured through a strainer, it forms into drops of batter. Prepare hot ghee in a broad and deep pan, and then gently pour the batter through a strainer into the hot ghee. As the pills have fried, remove them in a perforated ladle, and place aside to cool.

Boil the sugar in 2 cups of water, and make **Sugar Syrup** The syrup should be thick and it takes time to form it. While still on fire, drop all the pills into the syrup and then keep the syrup vessel down. Make Laddoos while the pills are hot Special strainers for bundis are available. You can also get ready-made bundis..

There are special strainers available to prepare the bundis.