

Khoa (food)

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[See also /chenna-Mawa](#)

Khoa or khoya or khawa or mawa is a milk food, made of either dried whole milk or milk thickened by heating milk in an open iron pan.

It is similar to ricotta cheese, but lower in moisture<sup>[1]</sup> and made from whole milk instead of whey.

There are three types of khoya - batti, chickna, and daan-e-daar. Batti, meaning