

Ingredients

Quantity	Measure	Ingredients	Description
1/4	Teaspoon	Cardamom Powder	For Filling
1/4	Teaspoon	Cinnamon Powder	For Filling
1	Tablespoon	Corn Flour	For Cover
250	Grammes	Flour, Wheat - (Atta)	For Cover
Sufficient		Ghee	For Deep Fr
30	Grammes	Ghee	For Cover
1 big	Pinch	Kesar/Saffron	For Syrup
200	Grammes	Mawa (Khoya)	For Filling
50	Grammes	Milk Powder	For Filling
1/4	Teaspoon	Nutmeg powder	For Filling
250	Grammes	Sugar	For Syrup
1	Teacup	Water	For Syrup

Method

- 1.Mix ingredients for filling. The mixture should be soft and crumbly.
- 2.Mix ingredients for cover. Using water knead to a pliable dough.
- 3.Cover with a wet cloth. Keep aside
- 4.Boil sugar and water adding a tbsp. of milk to clear the syrup.
- 5.Boil till the syrup is slightly sticky between the fingers.
- 6.Strain. Crush and add the saffron. Keep aside.
- 7.Make 15 to 16 flattish balls of the mixture.
- 8.Divide dough also into 15 to 16 parts.
- 9.Roll one part into a puri, place one mixture ball in the center.
- 10.Pull up all the sides to seal the mixture and press in center.

11. Make 5 to 6 such kachoris, heat ghee and fry on low flame till light brown, turning once.
12. Repeat for remaining kachoris.
13. When slightly cool, make a hole in the center of each (approx. 2cm. diameter).
14. Pour about half tbsp. of syrup and roll Kachori around to let the syrup spread.
15. Allow to stand for half hour before serving. Note: The unsweetened kachoris may be stored without refrigeration for one week and sweetened as required.