

Festive Sweet Treats

By Sangita Talati

Surti Ghari

Preparation Time: 9 mins

Cooking Time: 15 mins

Total Time: 24 mins

Servings: 6

Ingredients:

For the dough:

1 cup plain flour (maida)

2 tbsp ghee

For the stuffing:

½ cup (Deep Milk-Mava Powder)

½ cup crushed almonds and pistachios

1 cup powdered sugar

2tspn of gram flour (Besan)

1 tsp ghee

1 tsp cardamom (elaichi) powder

1 tsp nutmeg (jaiphal) powder

Few strings of saffron

Other ingredients:

Ghee for frying

Directions:

For the dough: Mix all ingredients in a bowl. Use water as per requirement and knead into soft dough. Cover the dough with moist kitchen towel and let it rest for 1/2 hr.

For the stuffing: Take a pan and heat it up. Add 1 tsp of ghee and add mava powder, little milk to it and roast it on slow flame with continuous stirring until the mava turns pinkish. Take out the mava from the pan and let it cool completely.

In a same pan add 1 tsp of ghee and roast besan, till turns golden brown. Remove it in a bowl and let it cool completely. When it is completely cooled, add rest of ingredients (nuts, sugar, elaichi pdr, nutmeg pdr and



saffron) and mix well. You can add or reduce sugar as per your taste.

How to assemble: Knead the dough well until smooth and soft. Divide it into equal sized medium balls and keep them covered with moist towel. Take one ball and roll out a medium sized thin poori. Put a spoonful of stuffing in centre of it and gather all the sides together to form a potli/kachori. Make sure to stuff it nicely and when you are gathering it, air should not stay inside.

Gently press the potli so that it will look like thick peda. Other way to roll out bigger size oblong poori, put a spoonful of stuffing on one side and then cover it with dough and press gently all the sides and cut the excess dough with sharpen knife. Seal properly.

Repeat the same with other balls and keep them covered with moist towel. Pour the ghee in a pan, keep medium heat and put the ghari on the strainer (jaari) and pour the hot ghee over the ghari and fry it till turns in light pink color both sides. Do not deep fry ghari, otherwise color will change.

Decorating the ghari:

2 cups of ghee

1 cup of sugar

Mix ghee and sugar and put it in microwave for 30 seconds. Keep it aside. Dip the ghari and place on a waxed paper lined cookie sheet. Place slivers of almonds and pistachios on the top center.