

# Ghari

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## Ingredients:

### Filling:

3/4 cup	Almond
1 + 1/4 cup	Walnut
1 + 1/4 cup	Milk mava powder OR Khoya
1 cup	pistachio
1 cup + 2 tbsp	coconut powder
1 + 1/2 cup	Semolina (Shoji)
1/2 cup	Coarse chickpea flour
	Ghee (Clarified Butter) as needed.
2 cup	Powder sugar
1/4 tsp	cardamom powder
1 pinch	nutmeg powder as per taste

### Dough:

3 cup	Plain flour
4 tbsp	Ghee OR Shortening
	oil for deep frying

## Method:

### Filling:

Blend Almond, Walnut, Pista in powder form and put them in mixing bowl. Add Mava powder, Sugar, cardamom powder and nutmeg powder. Then roast coconut powder, Semolina and chickpea flour in ghee on the stove top and add one by one in the other mixture. (consistency suppose to be like you can form in the small laddu(Balls). if not then add little more Ghee.)

Make about 45 to 50 laddus out of the mixture and keep aside.

### Dough:

Mix the plain flour and shortning and make dough using cold water.

Roll the little dough with rolling pin in 4inch diameter circle. Put the filling ball in the middle and stick the edge of the circle like Kachori. Repeat this for about 50 times until all filling balls done. Then deep fry all of them. Then Ghari is ready.

Keep aside all Ghari in a container until at room temperature.

### Icing:

Melt Ghee and add sugar in it until semi solid consistency. Then deep each Ghari and pu in a tray then sprinkle pinch of pistachio slices on it for decoration.