

# Ghevar

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## Ingredients:

3 cup	Plain flour
3/4 cup	Solidified ghee
3 to 4	Icecubes
4 cups	Water
1/2 cup	Milk
1/4 tsp	Yellow food colour
	Oil for deep frying

### syrup:

1+1/2 cup

1 cup	Sugar
	Water

### topping:

1 tsp.

1 tbsp.	Powdered cardamom
	Chopped almonds & pistachios

## Method :

1. Start preparing sugar syrup of 1 thread consistency. in parallel, take solidified ghee in a large wide bowl. Taking one ice cube at a time rub the ghee vigorously. Add more ice cubes as required, till ghee becomes very white.
2. Add milk, flour and 1-cup water. Mix to make smooth batter. Add yellow color to batter. Add more water as required. Batter should be fairly thin.
3. Take cylindrical container(aluminum or steel) with at least 1 feet height and half inch diameter. Do not use lid. Fill half with oil. Heat.
4. When oil is smoky hot, take a 1/4 cup, glassful of batter. Pour in center of oil, slowly in one continuous stream. Allow foam to settle. Pour one more glassful in hole formed in center.
5. When foam settles again, ghevar is ready to take off from oil. Lift carefully and place on wire mesh to drain. Keep hot syrup in a wide flat-bottomed container to fit in ghevar.
6. Dip ghevar in syrup, and remove, keep aside on mesh to drain excess syrup. Pour some syrup evenly all over, keeping ghevar in a mesh placed over a container.
7. Cool a little, top with chopped dryfruit and cardamom powder.