



# Gulkand



<http://www.swaminarayan.nu/>

## Ingredients:

50 gram	Red rose petals
75 gram	Sugar
color	cherry red
flavor	rose essence

## Method:

1. Wash rose petals and keep aside.
2. Take enough (about 4-5 cups) water in a pan and bring it to boil. Add rose petals in boiling water.
3. After 5 minutes, turn off the gas stove and cover the pan for 5 minutes.
4. Strain rose petals using strainer.
5. Take sugar in small pan and add enough water to cover it and put it on the gas stove.
6. After sugar melts in the water add rose petals in it and boil this until it becomes 1 strain sugar syrup.
7. Add color and flavor.