



# Jalebi



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## Ingredients:

2 cup	Plain flour
1/2 cup	Besan (gram flour)
2 tbsp	Milk
few drops	Yellow food colour
	Oil for deep frying
<b>syrup:</b>	
3 cup	
3 cup	Sugar
	Water
	Squeeze bottle

## Method :

1. mix 1 cup plain flour and besan together. Make a batter using warm water. Keep aside for 24 hours. Add remaining maida and food color and more warm water if required.
2. The batter should fall easily when poured - Not too thick not too thin. Keep aside.
3. Make syrup of the sugar by adding water and boiling. Add the milk and all the scum to form while boiling. Make one string syrup. Strain white stuff.
4. Fill bottle with batter. The nozzle should have a hole the thickness of a knitting needle. Heat oil well in a shallow frying pan and form jalebis.
5. Fry till crisp, drop into hot syrup. Drain with a perforated spoon.