

Gulab Jamun

(10 servings)



Ingredients:

- 1 cup dry Milk Powder
- 3 tbsp all-purpose Flour
- 2 tbsp Ghee, melted
- ½ tsp Baking Powder
- ½ cup warm Milk
- 1 tbsp chopped Almonds
- 1 tbsp chopped Pistachios
- 1 tbsp Golden Raisins
- 1 pinch ground Cardamom
- Vegetable oil for deep frying

FOR THE SYRUP (step 2)

- 1¼ cups white Sugar
- 7 fluid oz Water
- 1 tsp Rose Water
- 1 pinch ground Cardamom

Method:

In a large bowl, stir together the milk powder, flour, baking powder, and cardamom. Stir in the almonds, pistachios and golden raisins. Mix in the melted ghee, then pour in the milk, and continue to mix until well blended. Cover and let rest for 20 minutes.

In a large skillet, stir together the sugar, water, rose water, and a pinch of cardamom. Bring to a boil, simmer for just a minute and set aside.

Fill a large, heavy skillet halfway with oil (or use a deep fat fryer). Heat over medium heat for at least 5 minutes. Knead the dough, and form into 20 small balls. Reduce the heat of the oil to low, and fry the balls in one or two batches. After about 5 minutes, they will start to float and will expand to twice their original size, but the color will not change much.

After the jamun float, increase the heat to medium, and turn them frequently until light golden.

Remove from the oil, using a slotted spoon, and allow them to drain on paper towels.

Allow them to cool slightly.

Place the balls into the skillet with the syrup. Simmer over medium heat for about 5 minutes, squeezing them gently to soak up the syrup.

Serve immediately.