



INSTANT JALEBI

by

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INSTANT JALEBI

(Makes 1 kg)

BATTER

1 cup flour (maida)

1¼-1½ cups homemade curd, preferably slightly sour like 1 day old curd

SUGAR SYRUP

2 cups sugar, 1½ cups water

Few strands of saffron (kesar)

A pinch of citric acid

OTHER INGREDIENTS

2 pinches of soda bi carb (meetha soda)

1 tbsp gram flour (besan)

Ghee for deep frying

Empty milk packet or a squeeze bottle

1. Mix flour and 1¼ cup curd to make a thick, soft dropping consistency batter like pakoda batter. Add ¼ cup more curd if the batter appears too thick. Keep this batter covered for 1-2 hours at room temperature for fermentation. In winter, the batter should be kept in a warm place or in the sun. Do not over-ferment the batter.
2. For the sugar syrup, heat sugar and water till sugar dissolves. Add saffron and citric acid. Bring to a boil. Cook for 7-8 minutes on medium heat till you get a syrup of a slightly one string consistency. Keep aside to cool down to room temperature.
3. Take a flat bottom pan. Pour enough oil/ghee for frying about 1" height
4. Add besan and soda to the batter. Mix well and spoon this batter in an empty milk packet or a squeeze bottle. If using a milk packet, after filling with batter, tie it with a rubber band and make a small cut at one corner of the packet. Thin jalebis will remain crisp for longer but very thin jalebis turn brown too fast.
5. Make jalebi shape directly into the medium hot ghee, piping from inside to outside and keeping a little distance between the rings. Pull the last ring towards the centre to lock the jalebi. Deep fry on medium heat for about 2-3 minutes, turning sides with tongs (*chimta*) till rich golden brown on both sides. First try one to check the thickness of your liking.
6. Take out the jalebi from the oil/ghee and immediately dip into the sugar syrup at room temperature for ½ -1 minute. Serve hot.

Note: Sugar syrup if overcooked will form a dry coating on the jalebi. If undercooked, it will turn the jalebis soggy. So check the syrup between the thumb and fore finger. The sugar syrup should not be hot when the jalebis are put into it. The left over sugar syrup can be transferred to a bottle and kept in the refrigerator for 5-6 weeks.