



TARUNA BIRLA

RAJASTHANI SWEETS

MOHANTHAL

Besan 500gm
Desi ghee 500gm
Sugar 500gm
Milk 125gm
Badam pista flakes for garnishing

For Sugar Syrup:

Water 200gm
Sugar 500gm
Soaked saffron 1 tbsp
Elaichi powder 1 tsp
Kesar colour ½ tsp

METHOD:

- Take 125gm milk & 125gm ghee in a pan and cook for a while for dhaba process.(in summer take less quantity of ghee)
- Mix with the help of spatula and then again mix with hand properly. It's called dhaba process. Just press little and rest it for 5 min.
- Take a wheat strainer and strain the flour.
- For sugar syrup: take a pan, add water and sugar and mix well till sugar melts on slow flame. (1 string sugar syrup should be ready) keep aside.
- Take a kadhai or pan, add ghee and heat properly. then only add besan mixture.
- Flame should be slow and cook the mixture. Cook till it becomes light golden colour.
- Turn off the gas and stir well.
- Add saffron, elachi powder and kesar colour in sugar syrup. Add 3 tbsp water and heat little.
- Besan mixture should be lite cool and sugar syrup should be lite hot.
- Add sugar syrup into the mixture and mix well. And let it rest till it cool.
- Mohanthal should be little warm. Take tray, grease with ghee and pour the mohanthal and set it for 10-12 hours.
- Garnish with badam pista flakes. Set it again for a while then cut into piece.



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BALUSHAHİ

Maida 250gm
Ghee 100gm
Curd 100gm
Ice water 30gm (as required)
Baking soda $\frac{1}{4}$ tsp + $\frac{1}{8}$ tsp

For Sugar Syrup

Water 150gm
Sugar 250gm
Cardamom powder $\frac{1}{2}$ tsp
Soaked saffron pinch

METHOD:

- Heat ghee in pan(Luke warm). Take another pan, add maida and add Luke warm ghee, curd and chilled water, baking soda. Mix well. Don't over mix. Just spread in pan.
- Put into dip fridge for 10min. dough will be little thick. Then make small balls.
- Put thumb in between and make all balushahi balls.
- Heat ghee on the other side and ghee should be Luke warm. Then turn off the flame and add all balushahi balls into it.
- When it will come up then switch on the gas in slow flame.
- After it turns golden one side, turn into other side and make golden crispy balushahi.
- Remove from ghee and out into jaali, extra ghee will remove from balushahi.
- Let balushahi cool complete. Make a sugar syrup like honey. No need any string.
- Add keep balushahi upon jaali. Keep it for 3-4 min. add decorate with almonds and pista flakes.



TARUNA BIRLA

MOTICHUR LADOO

Fine besan 250gm

Water 250gm

Ghee to fry

Badam pista flakes for garnishing

For sugar syrup:

Water 1+1/2 cup

Sugar 250gm

Cardamom powder 1/2 tsp

Soaked saffron in water 1/2 tbsp

Orange colour 5-6 drops

METHOD:

- For sugar syrup: take a pan add sugar and water. Boil it on high flame and once boil, keep it for slow flame and make thin chasani, no need of string.
- Keep aside and add cardamom powder and soaked saffron and yellow colour, mix well and keep aside.
- Now for batter: take a bowl, add besan and water and make batter with the help of whisk. Make a runny batter. It should be coat spoon.
- Heat ghee for frying. Take boondi jhara, slowly and batter and tap the jhara and make small boondi, fry crispy and immediately put into sugar syrup.
- Mix everything(sugar syrup and boondi). Keep aside for some time.
- After some time when it will soaked sugar syrup then wet your hand. Press and mix add almonds flakes, pista flakes.
- Mix it with soft hand. Make small ladoo, make tight ladoo.
- Roll upper side pista and almonds flakes 20-25 ladoo will ready.



GULAB JAMUN

Mawa 250gm

Maida 3 tbsp

For sugar syrup

Sugar 500gm

Water 1 cup

Soaked saffron 1 tbsp

Elachi pwd. ½ tsp

Method:

Take big bowl, add grated mawa knead the dough and keep aside.

Make thick sugar syrup as per video.

Take gulab jamun dough and make balls.

Heat ghee for fry, when it het properly then add gulab jamun. Don't tough with ladle or jhara and just shake the Kadai and fry it will come up to surface or the ghee.

Slowly you have to mix, fry it on slow flame. Fry till becomes golden.

After put into sugar syrup and soaked properly.



JALEBI

Maida 50gm

Besan 1tbsp

Curd 3 tbsp

Maida 15 gm

For sugar syrup

Sugar 200gm

Water 80gm

Soaked saffron pinch

Cardamom ½ tsp

Method:

- For fermentation: take small bowl, add maida, besan and curd and mix with the help of whisk.
- Make a runny, smooth batter. Keep it for 12-15 hours for fermentation. You can stir between and keep it at warm place.
- Mix it again and add maida and whisk again. Add pinch baking soda and keep aside.
- For sugar syrup: take a pan, add water and sugar and make 1 string consistency.
- Fill it the piping bag and make jalebi on high flame till light golden.
- Immediately put into chasani for 3-5 min and keep in plate.
- Garnish with pista and almond flakes. Serve with rabdi and badam and almonds flakes.



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RABDI GHEVAR

Maida	100gm
Ghee	30gm
Ice water	3 tbsp
Milk	50gm
Besan	1 tbsp
Water	285 gm
Lemon juice	½ tsp

Method:

- Take one vessel and switch on the gas, add ghee and melt it.
- Take another big steel bowl and add melted ghee, stir with spoon till it's colour change and then add 1 tbsp ice water. Beat with hand.
- Again add 1 tbsp chilled water, beat it. Again add 1 tbsp chilled water, beat it.
- Lastly butter and water will separate then add maida little by little, add mix it with hand in 1 direction.
- Add milk, mix with hand. (add little by little). Add besan. And lastly add lemon juice and mix it very well.
- Make lump free runny batter and thin batter.
- Take a small heavy bottom sauce pan, fill with ghee till $\frac{3}{4}$ pan, add above mixture.
- 1 tbsp every time 6-7 times you have put, make hall in middle of the gevar.
- Every time put 1 tbsp, and when bubbles should be disappeared. Then only add mixture.
- Make a golden and add little normal ghee and keep it for 2 min and remove from ghee.
- Keep it on strainer or on jaali so that extra ghee will remove. Keep it aside. Serve with rabdi.



Milk CAKE

Milk	1 ltr
Citric acid	pinch
Sugar	125gm
Ghee	25gm/less then ½ cup

- **Method:**

- Grease a tin with ghee and keep aside.
- Keep on iron pan on the flame, grease some ghee on it, and put the raw milk in it for boiling.
- Stir the milk till it start boiling the let it for boiling till it becomes half.
- Scrap the cream from the sides of the pan. Then put s pinch of citric acid in it or you can put some drops of lemon juice in it.
- Let it for boiling again for 5 mins.
- Then put sugar in it gradually and keep the flame high and cook it more.
- Then add ghee in it gradually and stir it continuously.
- When sugar start caramelizing and milk gets thick then turn off the flame.
- Put the mawa in the grease tin and cover the tin with a plate and then cover it with a thick cloth.
- Keep it at a warm place for 7-8 hours.
- In this way milk cake will get ready. Cut in pieces and enjoy it.



RABDI

Milk	1 ltr
Sugar	70gm/ 1/4cup+1tbsp
Mawa	200gm
Cardamom powder	½ tsp
Soaked saffron in water	pinch

Method:

Boil milk in heavy bottom pan till it become half quantity. Stir continuous.

Add sugar and mix it and boil till sugar dissolve.

Then add cardamom powder and pinch soaked saffron.

Let it cool completely and keep it in fridge.



KHOPRA PAK

Desiccated coconut	200gm
Milk powder	50gm
Mawa	200gm
Ghee	50gm
Saffron soaked	1/2 tsp
Cardamom powder	1/2 tsp

For sugar syrup

Sugar	200gm
Water	125gm
Cardamom powder	1/2 tbsp (optional)
Saffron soaked pinch (optional)	

Method:

- For sugar syrup: take a pan, add water and sugar and boil it. Boil it till 1 string consistency.
- On the other side, mix desiccated and milk powder and mix well. Keep aside.
- When sugar syrup is ready, switch off the gas and add mawa, mix well. Add ghee and mix it well.
- Then add desiccated coconut & milk powder mixture in the sugar syrup. Add mix well.
- Let it cool completely. Take mould 6x6 size, grease with oil or ghee. Spread the mixture. Flatten properly. Put silver varakh, pista flakes, sprinkle some kesar colour water and set for 6-7 hours. Then garnish with silver varakh and make pieces and serve.



RABRI MALPUA

For rabdi:

Milk	500ml
Maida	75gm
Water	¼ cup
Milk	¼ cup+ 2 tbsp
Almond flakes	1 tbsp
Pista flakes	1 tbsp
Saffron soaked pinch	

For sugar syrup:

Sugar	250gm
Water	150gm
Cardamom powder	½ tbsp
Saffron soaked pinch	

Method:

- Take a heavy bottom pan. Add milk and boil till it becomes thick or approx. 1 cup. Let cool completely at room temperature.
- Then add sugar, maida wheat flour and mix well. Make smooth batter. Add milk as required.
- Then mix with hand blender and make smooth batter.
- For sugar syrup: add sugar and water in a pan and make 1 thin string sugar syrup on slow flame.
- Switch off the flame, add cardamom powder, soaked saffron.
- Add badam , pista flakes and saffron and mix with the batter.
- Heat ghee in a pan. Make desire shape you like small or big on slow flame till it becomes golden colour.
- Then remove with strainer and put into sugar syrup.
- Serve with rabdi, badam-pista flakes.



TARUNA BIRLA

DOODHI BOONDI

Batter

Gram flour 1 cup

Milk $\frac{1}{2}$ cup

Baking soda $\frac{1}{8}$ tsp

Make a batter and whisk properly with hand whisker and keep it rest for 15 min. Adjust batter consistency with 2 tbsp milk and 2 tbsp water.

For sugar syrup

Sugar $\frac{3}{4}$ cup

Water $\frac{3}{4}$ cup

Make a thick no string chasani and add

Saffron soaked 1tsp

Cardamom powder 1 tsp

Mix it. Make a syrup

Method: As per video.