Ladoo

* ***For making Boondi:***
* 1 cup Chickpea flour (Gram flour/Besan)
* A pinch of Baking soda
* ½ cup water (adjust as required)
* ***For the Sugar syrup:***
* 1 cup Sugar
* ½ cup water
* ***Other Ingredients:***
* 1 teaspoon Cardamom powder
* A pinch of Edible Camphor (Pacha Karpooram)
* A pinch of Nutmeg powder
* 10 to 15 cashews, broken to small pieces and fried till light brown in 1 teaspoon of butter or ghee
* 10 to 15 Raisins (optional), fried as above
* Required oil for deep-frying

**Directions**

1. ***Making Boondi:***
2. Sieve chickpea flour and baking soda in a sifter.
3. Add in water slowly and make it into a smooth batter.
4. The batter should be little thick, not runny consistency. Make the batter perfectly, only then you will get round boondi.
5. Now heat oil over medium heat for deep-frying boodi.
6. Now take a perforated ladle as shown in the picture below. Hold it over oil. Pour a ladleful of batter over the ladle and spread it out. The boondis will fall drop by drop.
7. Fry the boondi till they are little soft. The boondi shouldn’t become crisp. Drain them and set aside.
8. ***Making the Sugar Syrup:***
9. Take sugar and water in a deep pan and mix well.
10. Bring it to a boil and cook it to a single string stage. When you take the spoon from the syrup and see, the last drop falling from the syrup should form a single string like consistency. For detail check above in the post.
11. At this point, turn off the heat and add the boondi to the syrup.
12. ***Making Traditional Boondi Laddoo:***
13. Mix well and then add cardamom powder and a pinch of edible camphor and nutmeg powder. Just make sure you add very very tiny bit of edible camphor, otherwise you get a bitter taste. Set this aside.
14. Add the fried cashews to the sugar coated boondi and mix well. Or you can also add each cashew while making the laddoo and then shape them to Traditional Boondi Laddoo.
15. Take a small portion of this mix and shape it into a tight laddoo.
16. Let them cool and store in an airtight jar for about a week.

SEmiya payasam

**Ingredients**

* 1 litre whole milk
* ½ cup Vermicelli (semiya)
* ½ cup Sago (saggubiyyam/tapioca)
* 1 Tablespoon Rice flour, dilutedin ¼ cup of water
* ¾ to 1 cup Jaggery, powdered, dissolved in ¼ cup water
* ½ teaspoon cardamom powder
* 10 to 15 cashews, halved & fried to golden brown in 1 teaspoon ghee/butter
* 10 raisins (optional)

**Directions**

1. Add milk into a large vessel and bring it to a boil over medium heat.
2. While the milk is boiling, wash sago and vermicelli with water. Drain the water and set aside.
3. Dissolve jaggery in ¼ cup of water, bring it to a boil over medium heat and then stain to remove impurities.
4. Once the milk starts boiling, add in sago and cook for 3 to 5 minutes or till half done.
5. To this add vermicelli and cook for 2 to 3 minutes.
6. Now dissolve a tablespoon of rice flour in water in a small cup and add it to the boiling payasam. Make sure you add just enough to get the desired consistency.
7. Now add in the melted and strained jaggery syrup, give it a stir and turn off the heat.
8. In another small pan melt 1 teaspoon ghee over medium heat and fry cashews till golden brown and turn off the heat.
9. Add cardamom powder and garnish "Semiya saggubiyyam payasam" with fried cashew nuts.
10. Serve hot and enjoy. You can also be serve cold but it tastes best when hot.

Kalakand milk barfi

* 1 ¼ Cup Khoya (Click [***here***](https://www.masalakorb.com/khoya-mawa-recipe-easy-khoya-recipe/) for recipe)
* 1 Cup Chenna/Paneer (Click [***here***](https://www.masalakorb.com/homemade-paneer/) for recipe)
* 2 Tablespoons Ghee, divided
* ½ Cup Sugar (you can increase by another ¼ cup sugar if you want it very sweet)
* ¾ teaspoon Cardamom powder
* Fistful of Pistachios or almonds, thinly sliced

**Directions**

1. Crumble the [khoya](https://www.masalakorb.com/khoya-mawa-recipe-easy-khoya-recipe/" \t "_blank) and [chenna/paneer](https://www.masalakorb.com/homemade-paneer/" \t "_blank) in a non stick pan and cook over low heat. It will become soft. Keep stirring it for 8-10 minutes.
2. Add powdered sugar, 1 tablespoon ghee and keep mixing till it is well combined. Cook for another 15 minutes.
3. Stir the mixture often so that it does not stick to the bottom of the pan.
4. The kalakand mixture will start thickening as it simmers and begins to cook.
5. Continue to stir vigoruously till it leaves the sides of the pan.
6. Add another tablespoon of ghee and mix.
7. When the mixture gets thickened well and looks like one mass, turn off the heat. it took me 15 minutes on a low heat.
8. Add cardamom powder and mix well.
9. Pour it into a greased shallow dish and flatten it to ½" thickness with the help of a greased ladle.
10. Garnish Kalakand Milk Burfi with sliced nuts and set for half an hour at room temperature. Cut into squares or any desired shape and serve. In case if you cannot slice the kalakand, then don't worry. you can just serve it with a spoon like halwa. it still tastes delicious.

**Malpua**

* 1 and 1/2 cup Milk Warm
* 1/2 cup Khoya Grated
* 1 cup Maida
* 1 tsp Saunf Coarsely Ground
* 2 tsp Sugar
* 1 pinch Salt
* 1 pinch Baking Powder
* Ghee for frying

For Sugar Syrup

* 1 cup Sugar
* 1/4 cup Water
* 2-3 Cardamom Ground
* 8-10 strands Saffron

**Instructions**

1. Add sugar, cardamom, saffron and water in a pan.
2. Cook till the syrup is of one string consistency.
3. Keep aside
4. Mix half of the warm milk and khoya in a bowl.
5. Mix till khoya is combined.
6. Add half of the maida and mix to make a smooth paste.
7. Add the remaining maida and make a smooth paste.
8. Now add sugar, saunf, salt and baking powder.
9. Mix well.
10. Add the remaining milk and mix well.
11. Keep aside for 10 minutes.
12. Heat ghee in a shallow pan.
13. Mix the batter and pour a small ladle full ( approx 2 tbsp ) in the hot ghee. ( The ghee should not be too hot )
14. Simmer the heat to low and fry the malpua on both the sides till golden brown.
15. Remove from ghee and dip in the sugar syrup for 2 minutes.
16. Serve hot as such or with kesar rabdi.

**Sheer kuruma**

* 500 Ml Milk, full cream
* 50 Gram Vermicelli (broken into small pieces), roasted
* 1/4 Cup Sugar
* 2 Tbsp Dates, chopped
* 1/4 Cup Raisins
* 1/4 Cup Almonds (cut into pieces), blanched
* 1/4 Cup Pistachios
* 1/4 Cup Ghee
* 1/2 tsp Saffron
* 1/2 tsp Cardamom powder
* Take a pan and pour ghee in it.
* 2.Add almonds, raisins and pistachios to it. Saute well.
* 3.Now in another hot pan with ghee, add vermicelli. Roast well.
* 4.In another wide pan simmer the milk till it thickens, add sugar and simmer again.
* 5.Add the roasted vermicelli and dry fruits along with dates and saffron.
* 6.Mix well till simmer. Add cardamom powder. Bring to simmer.
* 7.Serve chilled, garnished with dates.

**Mangolian lamb balls**

* 00 Gram Lamb (minced)
* 20 Gram Couscous
* 20 Gram Scallion
* 20 Gram Garlic
* 1 Egg
* 20 Parsley, chopped
* For flavour Olive oil
* To garnish Mint
* 20 Ao nori herb
* To taste Salt
* 5 Five spice
* 5 Cinnamon powder

## How to Make Mongolian Lamb Balls

* 1.Add mince lamb, egg , couscous, scallion, parsley, olive oil, five spices and cinnamon powder into a bowl.
* 2.Mix well and make into balls.
* 3.Keep the balls into fridge before deep fry.
* 4.For sauce - add chilly garlic into stock and thick with cornstarch.
* 5.Add fried meat balls into sauce and simmer until tender.
* 6.Garnish with mint leaves and serve.