

# Motichoor Laddoo

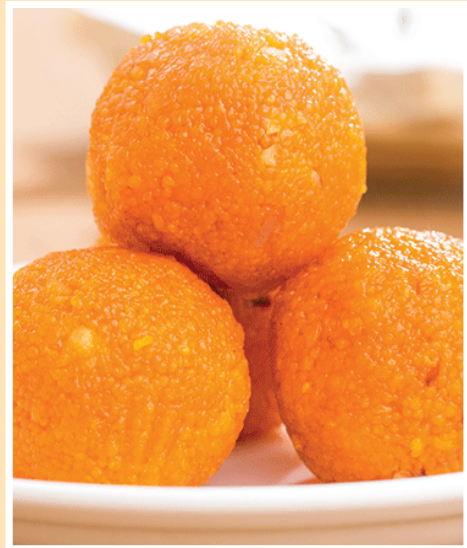
## INGREDIENTS

### For Boondi

- Gram Flour (Besan) 2 cups
- Milk 500 ml
- Ghee 3 cups
- Baking Soda A pinch

### For Sugar Syrup

- Sugar 3 cups
- Water 4 cups
- Green Cardamom 1 tsp
- Edible Food Colour (Orange) 1/2 tsp



## PROCEDURE:

### For Boondi

1. In a large bowl mix gram flour (besan) and milk.
2. Add baking soda to it and mix well until the batter has a smooth paste-like consistency.
3. Heat ghee in a deep frying pan.
4. Once the ghee has melted, place a perforated ladle on top of it and add some of the batter.
5. Use a spoon to press this batter so that it falls down from the perforations into the ghee.
6. Fry the boondi till they become golden.
7. Place them on a tissue to remove excess ghee.

### For Sugar Syrup

8. Heat water in a large pan over medium flame.
9. Add sugar and stir until fully dissolved.
10. Bring it to a boil. While boiling, if any impurities appear, remove them.
11. Boil until the sugar syrup has reached one string consistency.
12. Then, add cardamom powder and food colour.
13. Stir well.

### For Laddoo

14. Add boondi to the hot sugar syrup and mix well.
15. Allow them to cool slightly and shape them into laddoos.



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