

# Recipe Details

Gulab Jamun with Khoya is a rich and delicious Indian dessert prepared from unsweetened milk solids.

Mawa can be prepared at home by boiling milk till it is reduced to half and you get solids. Or you can also use a store bought one to prepare gulab jamun.

## Ingredients

200 grams Khoya (Mawa)  
3 tablespoons All Purpose Flour (Maida)  
1/4 teaspoon Cooking soda  
1 tablespoon Ghee  
Milk , or water to knead (if needed)  
For sugar syrup  
2 cups Sugar  
2 cups Water  
1 teaspoon Cardamom Powder (Elaichi)  
1 teaspoon Rose Essence

## Instructions

To begin making the Gulab Jamun Recipe with Khoya, take mawa and mix with maida, cooking soda and ghee in a bowl.

Knead everything and add milk / water if needed 1 teaspoon at a time to combine them together to form a firm dough.

Knead to a smooth gulab jamun dough and keep it covered for about 10 minutes.

Meanwhile, prepare sugar syrup by combining sugar and water in a pan. Heat on low-medium heat. Cook till it reaches half string consistency and turn off the heat. Add cardamom powder and few drops of rose essence. Keep it covered.

Take the resting dough and roll the gulab jamun dough into very small balls without any cracks.

Heat oil or ghee for deep frying in a pan or Kadai on medium heat.

Once the oil/ghee is heated, drop 4-5 balls at a time and cook till it turns golden brown on all sides.

Ensure you cook on low to medium heat so the gulab jamuns get cooked from the inside as well.

Once done, remove the gulab jamuns carefully and drop them in sugar syrup and allow it to soak in the syrup.

The Gulab Jamuns will fluff up and almost double in size.

Similarly proceed with the remaining khoya jamun balls, fry them and let them soak in syrup for 30 minutes or more if needed and serve.