

# Khō khōp̄chai nai khwāmmaisadūak!

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-Khō khōp̄chai nai khwāmmaisadūak!

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## Khoya Recipe (Homemade Mawa)

Ang yuta palibot sa Khao Chik Nai kay patag. You will feel that it will take little effort for stirring.



As the third runner leaves, the next batch of three must enter the rectangle.

## Khao Nai Pan

Heat the milk in a pan on medium heat.



The milk has reduced considerably. So I have already shared or khoya recipe using milk powder. As traditional khoya making process is lengthy which might not work for many.

## Khoya Recipe (Homemade Mawa)

Storing khoya: once cools completely, it can be refrigerated up to 3-4 days in an airtight container. At this time, turn off the stove heat.



This article was most recently revised and updated by , Managing Editor, Reference Content. Ang bug-os nga algoritmo anaa.

## Khao Chik Nai

Hydrology and Earth System Sciences 11: 1633-1644.

## **Khao Chik Nai**

During Diwali, many people including me make homemade mithai rather than buying store bought one. Meaning you cannot leave it alone while milk is reducing.

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