

Ghevar

Ingredients:

For Ghevar Batter:

- 1 cup all-purpose flour (maida), approx. 120 grams
- 2 tablespoons ghee (clarified butter), solid or semi-solid
- ½ cup chilled milk
- ½ to ¾ cup chilled water (as required for consistency)
- 1 teaspoon lemon juice or ½ teaspoon white vinegar
- 1 to 2 ice cubes (for mixing)
- Ghee or oil – for deep frying

For Sugar Syrup:

- 1 cup sugar
- ½ cup water
- ¼ teaspoon cardamom powder
- Few saffron strands (optional)
- ½ teaspoon lemon juice (to prevent crystallization)

For Garnish (Optional but Recommended):

- 2 to 3 tablespoons rabri (thickened sweetened milk)
- 1 tablespoon chopped almonds
- 1 tablespoon chopped pistachios
- 1 tablespoon silver vark (optional)
- Few saffron strands soaked in milk

Instructions:

1. In a large bowl, place the solid/semi-solid ghee and add 1 to 2 ice cubes.
2. Beat the ghee with the ice cubes using your fingers until it turns white, light, and creamy.
3. Remove leftover ice cubes and add chilled milk gradually while whisking continuously.
4. Add lemon juice and mix well.
5. Slowly add the flour in batches, stirring to form a lump-free paste.
6. Gradually add chilled water to make a thin, flowing batter (like buttermilk consistency).
7. Rest the batter for 15–20 minutes in the refrigerator.
8. Heat ghee in a deep, narrow pot (like a kadhai) – fill it halfway or slightly more.

9. When the ghee is medium-hot (not smoking), pour 2 to 3 tablespoons of batter from a height in the center of the ghee using a ladle or squeeze bottle.
10. Allow foam and bubbles to settle; pour another spoonful in the center after a few seconds.
11. Repeat 3–4 times to form layers and create a honeycomb texture.
12. When the ghevar starts separating from the sides and looks golden, carefully lift it out using a skewer or tongs.
13. Drain excess ghee by placing on a wire rack or absorbent paper.
14. Repeat the frying process for the remaining batter.
15. In a pan, combine sugar and water to make syrup.
16. Boil until it reaches a one-string consistency.
17. Add cardamom powder, lemon juice, and saffron strands to the syrup.
18. Turn off the heat and keep warm.
19. Dip each cooled ghevar lightly in the warm syrup or pour syrup over the ghevar using a spoon.
20. Allow syrup to soak for a few minutes.
21. For richer flavor, top ghevar with 1–2 tablespoons of rabri.
22. Garnish with chopped almonds, pistachios, and saffron strands.
23. Add silver vark for a festive touch (optional).
24. Serve immediately or refrigerate until use.
25. Ghevar tastes best when fresh but can be stored (without rabri) in an airtight container for 3–4 days.