

## Jalebi Recipe (Traditional Method)

### Ingredients:

1. 1 cup all-purpose flour (125 grams)
2. 2 tablespoons gram flour (besan)
3. 1 teaspoon turmeric powder
4. 1 pinch baking soda or ¼ teaspoon baking powder
5. 1 cup water (adjust as needed)
6. 1 to 2 tablespoons all-purpose flour (to thicken after fermentation)
7. 1 cup sugar (150 grams)
8. ½ cup water
9. ¼ teaspoon saffron strands
10. Oil for deep frying (or ghee)

### Instructions:

1. In a bowl, take 1 cup of all-purpose flour.
2. Add besan, turmeric powder, and a pinch of baking soda or ¼ teaspoon baking powder.
3. Mix the dry ingredients with a spoon or spatula.
4. Gradually add 1 cup of water and mix well.
5. Break any lumps using a spoon or spatula.
6. Stir the batter briskly in circular motions for 4 minutes to smooth the texture.
7. The batter should have a flowing consistency.
8. Cover and keep in a warm place to ferment for 12-15 hours.
9. If in a cold climate, ferment for 20-24 hours; in a hot climate, 6-10 hours is sufficient.
10. After fermentation, the batter will have air pockets and a tangy taste.
11. Stir the batter lightly; it may have thinned.
12. To thicken, add 1 to 2 tablespoons of all-purpose flour and mix well.
13. Transfer the batter to a squeeze bottle or piping bag.
14. In a pan, add 1 cup sugar and saffron strands.
15. Add ½ cup water and stir the mixture on low heat.
16. Once the sugar dissolves, cook the syrup until it reaches one-string consistency.
17. Turn off the heat, add ¼ teaspoon lime juice, and stir.
18. Keep the syrup warm on the stove.

19. Heat oil or ghee in a kadai or deep pan for frying.
20. Check oil temperature by dropping a small amount of batter. If it rises quickly, it's ready.
21. Squeeze the batter into the oil, forming concentric rings.
22. Fry until golden, flipping to cook both sides evenly.
23. Once done, remove with tongs and drain excess oil.
24. Dip the fried jalebis in the warm sugar syrup for 2-3 minutes.
25. Serve the jalebis hot, warm, or at room temperature. Store leftovers in an airtight container.