**Jalebi**

**Preparation/Cook time: 30min**

**INGREDIENTS**

* **For Batter:**
* 1/2 cup all purpose flour
* 1 tablespoons corn flour
* 1/8 teaspoon turmeric
* 1/4 cup curd (plain yogurt)
* ¼ cup water (more, if needed)
* 1/4 teaspoon baking soda
* 1/2 teaspoon lemon juice
* Oil for frying
* 2 tablespoons ghee
* **For Sugar Syrup:**
* 1/2 cups sugar
* ¼ cups water
* 1/2 pinch saffron
* 1/8 teaspoon cardamom powder
* 1/2 teaspoon lemon juice

**equipment**

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| * 4 sauce bottles or ziploc bags * Small pot * Measuring spoons and cups * Mixing bowls | * Mixing spoon * Pan for frying |

**Directions**

1. **Make the sugar syrup:** 
   1. Add sugar and water to a pot
   2. Boil on medium heat until it reaches a 1-string consistency (to test: take a small portion of the syrup in a spoon, cool it slightly. Take it in between your thumb and finger. Gently move the fingers away from each other, you should see a single string)
   3. Pour in lemon juice, cardamom powder, and saffron
   4. Stir and set aside
2. **Make the batter**
   1. Add flour, corn flour, and turmeric to a mixing bowl. Mix everything well until smooth. Next, add the curd (yogurt). Pour water in, and make a thick lump-free batter. The batter should be thick and flowing in consistency. If needed, add more water. Beat the batter well with a whisk in one direction for 4 minutes. The batter will become smooth.
3. **Perfecting and checking the batter** 
   1. Heat oil in a pan on medium heat
   2. If using oil, add 1-2 tablespoons of ghee to the oil. This enhances the flavour.
   3. Pour 1 tsp lemon juice to the batter, and mix.
   4. Add baking soda and mix gently until just combined
   5. Check the batter consistency: the prepared batter must be smooth, free flowing, and thick – spoon just 2-3 tablespoons of the batter into the sauce bottle to check in the consistency is right
   6. Check if the oil is hot enough by dropping a small portion of the batter into it. It should float up immediately, without browning.
   7. Squeeze the bottle gently and move in circular motion to get spirals. If you are getting very thick Jalebi, then the batter is thick. If you are getting very thin and flat Jalebis, the batter is thin.
   8. To fix a thick batter, add a tablespoon or more of water, and to fix thin batter, add a tablespoon of flour.
   9. Mix the batter well and spoon it into the bottle
4. **Frying the Jalebi**
   1. Ensure oil is hot and the flame is set to medium high heat
   2. Squeeze the bottle to release the batter in circular motions, starting from the center
   3. While the Jalebi is frying, check the syrup. It must be slightly hot or warm when the Jalebi is dipped into it. If it’s not hot, heat it up a bit.
   4. For the last minute of frying, turn the heat low under the oil and the Jalebi. This will help make them crispy.
   5. When the Jalebi is crispy, remove it with a skewer and dip it into the warm sugar syrup for 2 minutes.
   6. Put it on a plate, serve hot!

**Notes**

1. Recipe from *https://www.indianhealthyrecipes.com/jalebi-recipe/#wprm-recipe-container-45398*
2. Thank you to Naz for bringing us this recipe and teaching us how to make it ☺