



# Diwali

## GULAB JAMUNS

*These moreish Galub Jamuns, taken from the Indian Delights cookbook, are the perfect treat for Diwali. Watch the video for step-by-step instructions on how to make them. Enjoy!*

**Makes 12 or double the recipe for 24**

### INGREDIENTS

- ¼ tsp bicarb
- ½ tin condensed milk (200g)
- 1 cup flour
- 1 tsp baking powder
- 1 tbsp soji (semolina)
- 1 tbsp ghee
- ¼ tsp fine elachi (ground)

### METHOD

#### Dough

1. Put dry ingredients in a bowl, add ghee and elachi then add the condensed milk and make into soft dough.
2. Roll into the length and thickness of a forefinger and, in your AMC 24 cm Gourmet High, fry in ghee/oil over medium heat (deep frying strongly recommended). Care should be taken that the heat is lowered and the jamuns are slowly allowed to swell.
3. Remove from ghee when golden brown and drain in colander.

#### Syrup

1. Using your AMC 20 cm Gourmet Low, boil together 1½ cups sugar and 1 cup water. Flavour with a teaspoon of rose water.
2. Once boiling, before the syrup gets sticky, reduce temperature to low heat. The syrup should have a thin consistency and be warm for dipping.
3. Dip the hot jamuns in the syrup, drain and cool.

