



MYSORE PAK is a popular south Indian sweet . Adding pure homemade ghee, equal quantity of sugar in it and fresh besan makes this rich and tasty. Ending with perfect consistency with porous texture and tricolor in one piece no doubt demands little skill and patience. Hope you all enjoy by preparing this mouth melting toli on "MAMMA DAY" to offer BAPDADA & MAMMA.

INGREDIENTS

Besan/Chickpea flour.....1cup

Sugar.....2cups

Ghee.....2cups

Water.....1/2 cup

METHOD

Divide ghee into equal part, and keep 1cup of ghee separate. Sieve and mix 1cup of Besan in 1cup of ghee without any lumps. Take 2 cups of sugar in a kadai and add 1/2cup of water and bring it to boil. Meantime keep 1cup of ghee on a flame and keep it hot till use. When sugar syrup turns into one thread consistency, pour besan+ghee mixture and keep on stirring in one direction only. Add hot ghee little by little intermittently.





Stir continuously in a medium flame without stopping till it turns into a lump, and it rises up with lots of pores in it. This is the right time to transfer to the tray which should be lesser in width and greater in height, because height of the tray helps to maintain the temperature, and it gives tri color to the mysore pak (light color in the top, dark in the middle and less at the bottom).



Cut in to desired shape within 3-4 minutes after pouring the pak into the tray. Take the pieces out from the tray only when it cools down completely. Enjoy soft, mouth melting Mysore pak with your Divine family and friends!!!!.

OMSHANTI