



### Ingredients

	Quantity:	Measure:	Ingredients:	Descript
	125	Grams	Rava/Soji/"Semolina"	
4		Tablespoon	Butter	
2		Teaspoon	Corn Flour	
2		Tablespoon	Ghee	
1		Pinch	Salt	
		As Required	Ghee	for frying
150		Grams	Sugar, White	For sugar syrup
4		Teacup	Water	For sugar syrup

### Method

# Blend 4 tablespoons butter into 125 grams semolina. Add enough water to make a soft pliable dough. Cover with a moist clean cloth, cover with lid. Keep aside for four hours.

# Divide dough into small portions. Each portion should roll out thin chapatti of 10" diameter.

# Make a paste of corn flour and ghee. Apply thinly on each chapatti.

# Using a pizza cutter cut each chapatti into 1" wide strips. Roll each one tightly. Press between both palms gently. Roll lightly to flatten into concentric circles.

# Heat adequate amount of ghee in frying pan, dip in one at a time. With a ladle, keep pouring the ghee over khaja from sides.

# When puffed drain, keep aside on mesh.

# Make syrup of 2-1/2 thread consistency with sugar. Dip fried khaja into hot syrup, on both sides. Drain carefully and replace on a mesh till cool. Cool completely before storing in container.