



Balushahi

Serve: 4

Courses: Sweets & Desserts

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 1 cup maida
- 2) 1/2 tbsp elaichi powder
- 3) 1/4 tbsp baking powder
- 4) 1 tbsp dahi
- 5) 2 tbsp milk
- 6) 2 tbsp Figaro Pure Olive Oil
- 7) 2 cups sugar

Methods:

Step 1: Sieve maida. Add Figaro Pure Olive Oil, milk, curd and baking powder. Knead into stiff dough.

Step 2: Divide dough into small balls. Flatten and make a deep hole in each.

Step 3: Prepare sugar syrup. Add elaichi powder.

Step 4: Heat Figaro Olive Oil in a pan. Fry each balushahi slowly till golden brown.

Step 5: Coat with sugar syrup and serve.

THANK YOU

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