

Chocolate Gujiya

Time – 30 minutes plus time to rest

INGREDIENTS

For the dough:

- 1 cup of flour
- 3 tablespoons of Ghee
- 1 cup of water

For the filling:

- 2 cups of mava (condensed milk)
- 2 cups of sugar
- Pinch of cardamom powder
- ½ cup of chocolate chips
- Oil to fry

For the garnish

- 250 grams of cream
- 250 grams of chocolate

DIRECTIONS

Mix the flour and ghee together to make a dough, add the water slowly to make it a hard dough then leave it for ½ an hour.

In another pan warm the mava until it is brown add the sugar and continue to cook, then add the cardamom powder. When the mixture cools add the chocolate chips and mix well.

Now take a small piece of dough and roll it well. Cut it into smaller pieces then wrap a small amount of the chocolate chip mixture inside it like a parcel. Seal the edges with some water and press down with a fork.

Fry in the hot oil until golden brown. (This should be done by the adult away from the children)

Melt the left over chocolate to make a chocolate sauce, mix in the cream and serve.

SHOPPING LIST

Flour
Ghee
Mava
Sugar
Cardamom powder
Chocolate Chips
Chocolate
Cream
Oil