



Rasgulla

Tell the story of the recipe...

Ingredients

2 Ltrs milk

2 tbsp lemon juice

200 gms sugar

Saffron

How many servings?

Steps

How long to cook?

- 1 Put 2 ltr milk to boil & add lemon juice. Milk will start to coagulate. Using muslin cloth strain out water completely
- 2 Once it is cool, mash it nicely. Make small balls of about 1 inch diameter.
- 3 In a wok, add 1 Ltr water & 200gms sugar. Let it
- 4 Once it starts boiling, add cheese balls &
- 5 Let it boil fr 10mins on high & then simmer the flame for another 15mins. Cheese balls will expand to double their size. Rasgullas are almost ready.
- 6 Cool it & store in fridge for sometime. Serve

