



Ingredients

- 225g milk powder
- 90g coconut powder
- 400g mawa
- 250g sugar
- 80 ghee
- Pinch of colouring (optional)

Method

1. Add the sugar and ghee to 600ml of water. Mix well and bring to the boil
2. Add the mawa and again, mix well before adding the milk powder

Coconut Barfee

Thursday, 14 October 2010 12:11

3. Turn gas off or cook on a low flame and mix well. Do not bring to the boil
4. Add coconut powder and colouring if desired before mixing well
5. Pour onto a baking sheet and smooth the top with a baking spatula
6. Cut into squares and serve when cooled

This recipe makes 35-40 pieces of Barfee and comes from chef Ranveer Singh, at Chhappan Bhog, Salam Street outlets