

Badam KatliBADAM (ALMOND) KATLI

Ingredients (Makes 35 Katlis approx)

250 gm: Almonds (soaked overnight)

200 gm: Sugar powdered

Few tbsp: Milk

Silver foil (optional)

Preparation:

1. Drain and change water from almonds.
2. Peel almonds. Keep aside.
3. Wash once more to remove any traces of brownishness.
4. Grind to a fine paste using as little milk as possible.
5. In a heavy large skillet mix paste and sugar.
6. Cook, stirring constantly, using a large handled spoon or spatula.
7. Take care of splattering in initial stages.
8. Also, do not stop stirring because the mixture burnt and stuck to bottom of skillet will spoil the taste.
9. When a soft lump is form, which leaves sides of skillet easily, take off fire.
10. Grease a clean work surface and a rolling pin with melted ghee.
11. Put lump on it. Roll quickly while still warm to 1/5" thickness.
12. Apply silver foil and press lightly with foil paper.
13. Mark out long diamond shapes with a sharp knife.
14. When almost cool remove carefully with a sharp edged wide spatula.
15. Cool completely before storing in layers between sheets of butter paper.

