

# Jodhpuri Mava Kachori: A Sweet and Savory Delight from Rajasthan

Jodhpuri mava kachori is a traditional Rajasthani snack that is made with a flaky pastry filled with a sweet and savory mixture of mava (evaporated milk solids), nuts, and spices. The kachoris are then deep-fried until golden brown and served hot with a variety of chutneys.



## Jodhpuri Mava Kachori: Rajasthani Mava Kachori

by Rachel Amphlett

★★★★★ 5 out of 5

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The origins of Jodhpuri mava kachori are unknown, but it is believed to have been created in the city of Jodhpur in Rajasthan. The kachoris are a popular street food in Jodhpur and are often served at weddings and other special occasions.

Jodhpuri mava kachori is a delicious and satisfying snack that is perfect for any occasion. The flaky pastry and sweet and savory filling make them a unique and unforgettable treat.

## Ingredients

- For the pastry:
  - 2 cups all-purpose flour
  - 1/2 teaspoon salt
  - 1/2 cup ghee (clarified butter)
  - Cold water, as needed
- For the filling:
  - 1 cup mava (evaporated milk solids)
  - 1/2 cup sugar
  - 1/4 cup chopped nuts (such as almonds, pistachios, or cashews)
  - 1/4 teaspoon ground cardamom
  - 1/4 teaspoon ground cinnamon
  - 1/8 teaspoon ground cloves
  - 1/8 teaspoon ground nutmeg
- For frying:
  - Vegetable oil

## Instructions

1. To make the pastry, combine the flour and salt in a large bowl. Add the ghee and rub it into the flour until it resembles coarse crumbs. Add cold water, 1 tablespoon at a time, and mix until the dough just comes

together. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

2. To make the filling, combine the mava, sugar, nuts, cardamom, cinnamon, cloves, and nutmeg in a bowl. Mix well.
3. On a lightly floured surface, roll out the dough to a thickness of about 1/8 inch. Cut out 12 circles from the dough. Place a spoonful of the filling in the center of each circle. Fold the dough over the filling to form a half-moon shape. Crimp the edges to seal.
4. Heat the oil in a large saucepan or deep fryer to 375 degrees F. Fry the kachoris in batches until golden brown, about 2-3 minutes per batch. Drain the kachoris on paper towels.
5. Serve the kachoris hot with your favorite chutney.

## **Tips**

- For a sweeter kachori, add more sugar to the filling.
- For a spicier kachori, add more ground spices to the filling.
- If you don't have mava, you can substitute evaporated milk powder or ricotta cheese.
- The kachoris can be made ahead of time and reheated in the oven or microwave before serving.

## **Variations**

- Add chopped vegetables to the filling, such as carrots, peas, or potatoes.
- Top the kachoris with a dollop of yogurt or raita.

- Serve the kachoris with a side of dal or curry.

Jodhpuri mava kachori is a delicious and satisfying snack that is perfect for any occasion. The flaky pastry and sweet and savory filling make them a unique and unforgettable treat. So next time you're looking for a tasty snack, give Jodhpuri mava kachori a try!

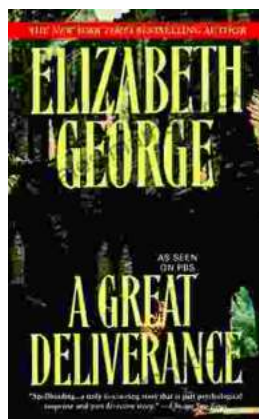


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