

Cheese Jamuns

Ingredients:

- 50g puffed rice (kumura) - washed and soaked in water for 2 hours.
- 60g mawa
- 1/4 tsp baking powder
- Oil for frying
- 90g **Amul Processed Cheese** - grated
- 90g mawa
- 100g sugar
- 1 tbsp cashew nuts - chopped
- 2 tsp grated coconut
- 1 tsp raisins - chopped
- 1 tsp chironji - chopped

For syrup:

- 200g sugar
- 3 cups water
- 1 tbsp milk
- 1/2 tsp cardamom powder
- 2 tsp rose essence

Method:

- Prepare syrup by boiling together the

sugar and water.

- Add milk and remove the scum as it surfaces.
- Boil till 3 cups of clear syrup are obtained.
- Remove from fire and flavour with essence and cardamom powder.
- Cook the mawa for stuffing in frying pan till it is golden brown.
- Add the rest of the ingredients and **Amul Processed Cheese** and mix well, form into small balls and keep separately.
- Squeeze out the water from the puffed rice and mix it with the rest of the ingredients for Jamuns except oil. Knead well and form as many balls as the number of stuffing balls you have.
- Flatten out the puffed rice balls on the palm of your hand and place a mawa ball on it.
- Fold over and close sides to make an oval Jamun.
- Deep fry on low fire till dark brown.
- Drain well and immerse in warm syrup for an hour.

Caramelised Onion and Cheese Soup

Ingredients:

- 2 tbsp olive oil
- 2 cups sliced onions
- 1/3 cup peeled garlic cloves, (about 12 - 14)
- 2 bay leaves
- 2 1/2 tsp salt
- Fresh black pepper (ground)
- 1 tbsp each of fresh chopped basil and coriander
- 2 cups diced day-old bread
- 1/2 cup heavy cream (malai)
- 1/2 cup grated **Amul Processed Cheese**
- 1 tbsp finely chopped parsley

Method:

- In a soup pot, heat the olive oil.
- When the oil is hot, add onions, garlic

cloves and bay leaves.

- Season with salt and pepper.
- Saute the onion mixture until the onions are caramelised, about 7 minutes.
- Stir the stock, minced garlic, basil and thyme.
- Bring the liquid upto a boil. Reduce to a simmer for 40 minutes.
- Turn the heat up and whisk in the bread and cream.
- Continue whisking until the bread has dissolved into soup for about 10 minutes.
- With a hand-held blender, puree the soup until smooth.
- Whisk in **Amul Processed Cheese** and parsley.
- Season with salt and pepper.