

Recipe Name: Chocolate Cheese Gujiya Recipe
Diet Type:
Course: Dessert
Cuisine: North Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 2 cups All Purpose Flour (Maida)	10
• Salt - to taste	
• 2 tablespoons Ghee	
• Water - as required	
• 1 cup Britannia Cheese Block - grated	
• 1 cup Dessicated Coconut	
• 1/2 cup Chocolate chips	
• 1 teaspoon Red Chilli powder	
• Sunflower Oil - to deep fry	

Preparation

- In a large mixing bowl combine the coconut, chocolate chips, red chilli powder, and stir well to combine.
- Keep aside.
- Combine the maida, ghee and salt, in a large bowl.
- Work the ghee into the flour with your fingers until the mixture resembles a coarse crumble texture.
- When you bring the flour together, it should hold and when you let go it should fall apart.
- Add a little water at a time and knead to make a smooth and firm dough.
- Knead well for a good 3 to 4 minutes for the perfect gujiya crust.
- Shape them into small round balls.
- Dust them in flour, roll them into small 3 inch circles.
- Place it in the gujiya mold, spoon in the chocolate cheese filling.



- Seal the edges by pressing slightly, so that the dough sticks to each other making sure all the filling is concealed inside.
 - Prepare the gujiyas and arrange them on a plate or a tray.
 - Cover the gujiyas with a moist napkin so that the dough does not dry out.
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- Add in a few gujiya at a time and deep fry on medium heat until they have a beautiful golden crust.
 - Notice after a few minutes of frying they have a golden crust - give it a light tap and if they feel firm and crusty then they are done.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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