

HALWAI MODULE (INDIAN SWEETS)

OVERVIEW

Join our Indian Sweet Making Class and discover the art of creating traditional, mouth-watering Indian methai's! Learn to craft iconic sweets like gulab jamun, barfi, and laddoos from scratch, using authentic ingredients and techniques. Get ready to explore the rich flavors and cultural heritage of Indian sweets!

COURSE STRUCTURE

Lesson 1: Spong Rasgulla, Ras Malai, Raj Bogh, Anguri Rasgulla

Soft & spongy dessert made with channa and soaked in sugar syrup, channa dumplings soaked in saffron flavored reduced milk, Saffron flavoured Bengali sweet made with chenna and stuffed with fry fruits, small size white colour dumplings.

Lesson 2: Boondi Laddu, Besan Laddu, Panjiri gond Laddu, Coconut dry fruit Ladoo

Boondi Laddo is a soft & delicious sweet made by frying tiny droplets of besan batter, *Besan Ladoo* is a delightful blend of roasted gram flour, ghee and dry fruits, Panjiri gond laddu is north Indian delicacy made by wheat flour, ghee, gond and cardamom powder.

Lesson 3: Kaju Katli, Kaju roll, Gulukand Kalash, Kesari Phirni

Kaju katli is a smooth thin fudge made with cashews & sugar, *Phirni* is a *dessert* made with ground rice, sugar, milk and cardamoms. Indian sweet made with condensed milk solids, sugar & cardamom powder.

Lesson 4 : Kalakand, Khoya Pista Burfi, Chocolate Burfi, Mathura ka Pera

(Made with reduced milk solids, sugar & cardamom powder, Pera made from condensed milk, flavored with saffron and cardamom)

Lesson 5: Gulab Jamun, Bharwa Kala Jamun, Lancha, Mini Jamun.

(Gulab Jamun is fried chenna balls in pure ghee and stuffed with pistachios and saffron and doused in sugar syrup.)

Lesson 6: Gujya, Chandrakala, Mawa Samosa, Balushahi

(Gujya is a classic North Indian sweet of crisp, flaky pastry filled with khoya (milk solids) and nuts stuffing)

ACCREDITATION

IICA Skill Enhancement Course

WHO CAN APPLY/ ELIGIBILITY

- Must be 18 year old.
- Open to beginners
- Food Enthusiasts
- Aspiring Chefs
- Hospitality Professionals
- Culinary Students
- Entrepreneurs

DURATION

Midsession or As per learner availability
7 days Course

FEE STRUVCTURE

To be discussed