

How to make Sweet Malpua

Ingredients :-

1 litre of milk
¼ cup of wheat flour
¼ cup of semolina
butter
syrup

What you will need :-

Saucepan
Frying pan
Beaker
Oven tray.
2 cups
fish slice

Instructions :

- 1) Put the milk into the saucepan.
- 2) Bring the milk to the boil, and continue to boil until it reduces to half the liquid.
- 3) Roast off the semolina in the tray in the oven.
- 4) Bring the milk off the heat.
- 5) Mix the wheat flour and semolina into the warm milk.
- 6) Stir until the liquid becomes smooth with no lumps.
- 7) Melt the butter in the frying pan.
- 8) Put some of the mixture from the saucepan into a beaker.
- 9) Pour some of the mixture from the beaker into the frying pan.
- 10) Turn over after a little while, though do not allow to become crisp or hard.
- 11) After a little while take out and serve with syrup.