



Peanut Chikki

Difficulty: Easy

Servings: 15 – 25 pieces

Preparation Time: 20 mins

Cooling Time: 45 mins

Cooking Time: 40 mins

Ingredients

250g Groundnuts, with skin

230g Granulated Jaggery

20g Water

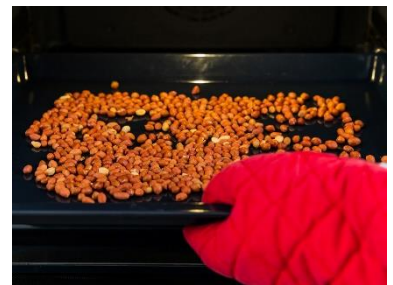
3 Tablespoons Ghee

Method

1. Preheat your Oven to 180°C, using 4D Hot Air mode.



2. Spread peanuts on a baking tray and roast them in your Oven for about 20 to 30 minutes, till brown and fragrant. Remove them from your Oven and allow them to cool slightly, for about 5 minutes.



3. Rub peanuts to remove skins.





4. Heat granulated jaggery and water in a pan. Stir till jaggery melts.



5. Add 2 tablespoons of ghee and stir continuously until well combined. Lower the heat. Drop a teaspoon of mixture into a small bowl of cold water. If it solidifies, the mixture is ready.

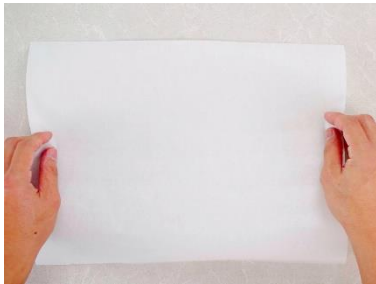




6. Add peanuts and mix well, coating them evenly with the mixture.



7. Grease baking paper with 1 tablespoon of ghee. Pour peanut mixture onto baking paper and cover them with another baking paper.



8. Roll the mixture to about 1cm thickness. Leave it to cool for about 45 minutes to 1 hour.



9. Remove top baking paper and cut the mixture into desired sizes.



10. Serve and enjoy.

