



Three-Ingredient Chocolate Burfi

Introduction

Chocolate burfi is a delightful Indian sweet that is not only rich in flavor but also incredibly

easy to make. With just three simple ingredients, this recipe promises a quick and satisfying treat. Perfect for festivals, celebrations, or just a sweet craving, this chocolate burfi is sure to impress your family and friends.

Detailed Ingredients with measures

Sugar - 1 cup
Milk powder - 1 cup
Ghee - ½ cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 35 minutes
Yield: Approximately 10-12 pieces



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Detailed Directions and Instructions

Prepare the Ingredients

Gather the three main ingredients: condensed milk, cocoa powder, and ghee (clarified butter). Ensure that all ingredients are measured accurately for the best results.

Cook the Mixture

In a non-stick pan, combine the condensed milk and cocoa powder. Place the pan on low heat and stir continuously.

Incorporate Ghee

Once the cocoa powder is well mixed with the condensed milk, add the ghee into the mixture. Continue to stir to ensure that all ingredients are well combined.

Thicken the Mixture

Continue cooking the mixture on low heat while stirring constantly. The mixture will begin to thicken as it cooks. Look for a smooth and glossy texture.

Transfer to a Greased Plate

Once the mixture thickens and starts to leave the sides of the pan, remove it from the heat. Grease a plate or a tray with ghee, and pour the mixture onto it.

Spread and Set

Use a spatula to spread the mixture evenly on the greased plate. Allow it to cool at room temperature for a few hours until it sets properly.

Cut into Pieces

Once the burfi is set, cut it into squares or diamond shapes using a sharp knife.

Store Properly

Store the chocolate burfi in an airtight container at room temperature or in the refrigerator to maintain freshness.

Notes

Consistency Matters

Ensure that the mixture reaches the right consistency by watching for it to leave the sides of the pan. It should not be too runny.

Garnishing Options

You may add chopped nuts or desiccated coconut on top of the burfi before it sets for added flavor and texture.

Experiment with Flavors

Feel free to experiment with flavors by adding a pinch of salt, vanilla extract, or cardamom to the mixture for a unique twist.

Serving Suggestions

Chocolate burfi can be served as a dessert during festivals or special occasions and pairs well with tea or coffee.



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Cook techniques



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