

**Homemade Ghee (Clarified Butter),  
Khatai (Indian shortbread)**

**Homemade Ghee**

1 pound butter

**Method**

1. Melt butter in a thick based pan
2. On slow heat, bring to a simmer
3. NOTE!! Do Not Let it boil
4. It will come to a froth and change to a golden colour
5. Take off heat & leave to cool
6. Pour the ghee into a container leaving behind the solidified whey

**Khatai**

1 cup ghee  
1 cup SR flour  
1 cup Besan  
1 cup fine semolina  
1 cup sugar

**Method**

1. Oven: 180 deg C
2. Melt the ghee
3. Add all dry ingredients & mix
4. Shape into small balls (ping pong ball size)
5. Bake for 20-25 mins until turning slightly golden brown

Enjoy with tea or coffee