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Our Product



A2 COW DESI GHEE GLASS JAR
Modernised Bihana Preparation |
A2 Cow Milk | Granular Texture

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Homemade Besan Ladoo With Rich Ghee Aroma

No festive celebration feels complete without homemade ladoos. Besan Ladoo prepared with Rishi Sagar A2 Cow Desi Ghee carries a rich aroma, smooth texture, and traditional taste that brings warmth to every occasion. Slow roasting the besan in pure ghee enhances both flavour and texture, making these ladoos perfect for festivals, family gatherings, or simple sweet cravings.



Ingredients

Ingredients for a tasty Sweet

Rishi Sagar A2 Cow Desi Ghee
1/3 Cup

Besan (Gram Flour)
1 Cup

Powdered Sugar
1/2 Cup

Cardamom Powder
1/4 Teaspoon

Chopped Almonds And Cashews
2 Tablespoons

Add Raisins (Optional)
1 Tablespoon

How To Make Homemade Besan Ladoo

Homemade Besan Ladoo carries the warmth of traditional sweets prepared in Indian kitchens. Slow roasting besan in [Rishi Sagar A2 Cow Desi Ghee](#) creates a rich aroma and smooth texture. This festive favourite is simple, classic, and loved across generations.

- 01 **Heat The Ghee**
Place a heavy-bottom pan on low heat and add Rishi Sagar A2 Cow Desi Ghee. Allow it to melt gently.
- 02 **Roast The Besan**
- 03 **Cook Until Aromatic**
- 04 **Cool Slightly**
- 05 **Add Sugar And Flavor**
- 06 **Shape The Ladoos**



- 01 **Heat The Ghee**
- 02 **Roast The Besan**
Add besan to the pan and roast on a low flame. Stir continuously to avoid burning and ensure even roasting.
- 03 **Cook Until Aromatic**
- 04 **Cool Slightly**
- 05 **Add Sugar And Flavor**
- 06 **Shape The Ladoos**



- 01 **Heat The Ghee**
- 02 **Roast The Besan**
- 03 **Cook Until Aromatic**
Continue roasting for 10–12 minutes until the besan turns golden and releases a nutty aroma.
- 04 **Cool Slightly**
- 05 **Add Sugar And Flavor**
- 06 **Shape The Ladoos**



- 01 **Heat The Ghee**
- 02 **Roast The Besan**
- 03 **Cook Until Aromatic**
- 04 **Cool Slightly**
Turn off the heat and allow the mixture to cool for a few minutes so the sugar does not melt completely when added.
- 05 **Add Sugar And Flavor**
- 06 **Shape The Ladoos**



- 01 **Heat The Ghee**
- 02 **Roast The Besan**
- 03 **Cook Until Aromatic**
- 04 **Cool Slightly**
- 05 **Add Sugar And Flavor**
Mix in powdered sugar, cardamom powder, and chopped nuts. Combine well.
- 06 **Shape The Ladoos**



- 01 **Heat The Ghee**
- 02 **Roast The Besan**
- 03 **Cook Until Aromatic**
- 04 **Cool Slightly**
- 05 **Add Sugar And Flavor**
- 06 **Shape The Ladoos**
While the mixture is still warm, shape it into small round ladoos using your palms.



Why Use A2 Cow Desi Ghee In Sweets?

Roasting besan in Rishi Sagar A2 Cow Desi Ghee enhances aroma and creates a smooth binding texture. When used in balanced amounts, ghee supports digestion and improves the absorption of nutrients from gram flour.

Enhances
Natural Aroma

Improves
Texture Binding

Supports
Digestion

Adds
Festive Richness

A Traditional Sweet With Lasting Taste

Besan Ladoo prepared with Rishi Sagar A2 Cow Desi Ghee carries the familiar flavour that many of us associate with festive kitchens and family gatherings. Slow roasting the besan in pure ghee allows the nutty aroma to develop fully, giving the ladoos a smooth texture and rich taste.

When shaped carefully and allowed to set, each ladoo feels soft yet firm, with a balanced sweetness. Whether you prepare them for a festival, a special occasion, or simply to keep at home for small cravings, these homemade sweets bring warmth and a touch of tradition to every bite.

