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Our Product



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

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Ghee Roasted Makhana With A2 Cow Desi Ghee

Do you want a snack that is light but tasty and can be made in a few minutes? Ghee Roasted Makhana made with Rishi Sagar A2 Cow Desi Ghee is crunchy, aromatic, and easy to eat at any time of day. A2 cow ghee's gentle richness makes this simple snack more interesting while keeping it light and satisfying for daily cravings.



Ingredients

Ingredients for a tasty snack:



Rishi Sagar A2 Cow Desi Ghee
1½ Tablespoon



Makhana (Fox Nuts)
2 Cup



Rock Salt Or Regular Salt
1/2 Teaspoon



Black Pepper Powder
1/4 Teaspoon



Turmeric Powder (Optional)
1/4 Teaspoon



Chaat Masala
1/4 Teaspoon

Steps To Make Crispy Snack

Steps to follow for a crispy and crunchy makhana snack:

01 Heat The Ghee

Put Rishi Sagar A2 Cow Desi Ghee in a heavy-bottomed pan & turn the heat down low. Let it melt slowly without getting too hot.



02 Put In The Makhana

03 Roast Until Golden Brown

04 Add Flavour To The Snack

05 Final Toss

06 Store And Cool

01 Heat The Ghee

02 Put In The Makhana

Put the makhana in the pan and cook it over low heat. Stir them frequently so they roast evenly.

03 Roast Until Golden Brown

04 Add Flavour To The Snack

05 Final Toss

06 Store And Cool



01 Heat The Ghee

02 Put In The Makhana

03 Roast Until Golden Brown

Roast the makhana for another 8 to 10 minutes, or until they are crunchy. They should break easily when you press on them, but they shouldn't feel soft inside.

04 Add Flavour To The Snack

05 Final Toss

06 Store And Cool



01 Heat The Ghee

02 Put In The Makhana

03 Roast Until Golden Brown

04 Add Flavour To The Snack

Put in some black pepper, salt, and turmeric. Mix well so that the seasoning covers everything.

05 Final Toss

06 Store And Cool



01 Heat The Ghee

02 Put In The Makhana

03 Roast Until Golden Brown

04 Add Flavour To The Snack

05 Final Toss

Turn off the flame and sprinkle chaat masala if desired. Give it a final mix.

06 Store And Cool



01 Heat The Ghee

02 Put In The Makhana

03 Roast Until Golden Brown

04 Add Flavour To The Snack

05 Final Toss

06 Store And Cool

Let the makhana cool all the way down before you serve it. To keep them crisp, store them in an airtight container.



Why Roast Makhana In A2 Cow Ghee?

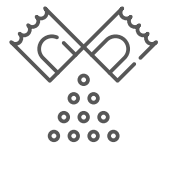
Roasting makhana in Rishi Sagar A2 Cow Ghee brings out the natural nutty flavour while giving the snack a light and crispy texture. The gentle aroma of ghee blends well with roasted fox nuts and makes the snack more satisfying for daily evening cravings.



Enhances
Roasted Aroma



Gives
Crisp Texture



Makes The
Snack More Filling



Adds Mild
Natural Richness

A Light Snack With Traditional Goodness

Roasting makhana in Rishi Sagar A2 Cow Desi Ghee enhances both flavour and aroma while adding a gentle richness to this simple snack. The ghee coats each makhana evenly, helping it turn crisp without feeling heavy. It is quick to prepare and can be stored easily in an airtight container for later use.

This roasted makhana works well as an evening tea-time option or as a light snack between meals. When made with A2 cow ghee, it not only tastes better but also carries the natural goodness associated with traditional ghee. Prepare a fresh batch and enjoy a crunchy snack that is both satisfying and wholesome.

