Suvali (Gujarati Sweet Farsi Puri)

Recipe adapted from Nehas Cook Book: https://www.nehascookbook.com/suvali-recipe-gujarati-suvari-recipe-kharkhariya-recipe-sweet-farsi-puri/

Also known as Suvari or Kharkhariya · Crispy, lightly sweet festive snack

Yield: ~36 puris	Prep: 5 minutes	Cook: 30 minutes	Total: 35 minutes

Ingredients

- 2 cups (250 g) all-purpose flour (maida)
- Pinch of salt
- ½ tsp cardamom powder
- 4 tbsp ghee
- ½ cup (100 g) sugar
- ½ cup water
- 4 tbsp white sesame seeds
- Oil or ghee, for deep-frying

Method

1. Mix the flour, salt, cardamom and ghee in a bowl until well combined.
2. Warm the sugar and water together, stirring until the sugar dissolves. Remove from heat, stir in the sesame seeds, and let cool completely.
3. Add the cooled sugar mixture a little at a time to the flour. Knead into a firm, stiff dough; avoid making it soft.
4. Work or pound the dough with a rolling pin or pestle for 5–7 minutes, until smoother, more pliable and a little lighter in color.
5. Roll the dough into a log and divide into small, equal portions. Roll each portion into a circle thinner than a chapati.
6. Let the rolled puris air-dry for about 5 minutes.
7. Heat oil or ghee. Add the puris over medium heat, then reduce to medium-low. Fry until lightly golden, roughly 1–2 minutes.
8. Transfer to a wire rack and cool fully; the puris crisp up as they cool. Store in an airtight container.

Helpful Tips & Storage

- Keep the dough stiff and roll the puris very thin for the desired texture.
- Do not fry over high heat. Puris may seem soft straight from the oil but become crisp after cooling.
- Using water instead of milk in the dough helps extend shelf life.
- Store completely cooled suvali in an airtight container; the original recipe suggests up to 1 month.