**Sweet siam dawna mamawh zualpui te:**

* Bel mawng chhah (heavy base cooking pot)
* Bel vawn chhan sei nei ( sauce pan)
* Fian sei ( ladle/ spatula)
* Bukna (weighing scale)
* Bowl lian(glass/ stainless steel)
* Thirfiante (spoon)
* Chemte (knife)
* Cutting board
* Container/ stand up ziplock
* Grinder (chini tih dip nan)
* Bel vawn chhan (pot holder)
* Apron/ Lukhum
* Chhihri (Strainer)

**Sweet siam dawna hriattur pawimawh zual te:**

* Sweet siam ni hi kan thlang uluk tur a ni. Hralh chhuah leh tur kan siam dawn a nih phei chuan

Khaw that ni kan thlang thin tur a ni.

* Bel mawng chhah tha tak kan hmang tur a ni. Kan sweet siam a dik theih nan leh a ut/ kan loh nan.
* Kan sweet siamna tur hmanrua kha thar tha tak kan lei thin tur a ni.
* Sweet kan siam hian a dah thatna tur kan ngaihtuah uluk a ngai hle a, container emaw a pack-na sarang kha boruak lut lo tur a ni. A fai thain a ro tha hle tur a ni.
* Chocolate i siam chuan alluminium foil-in tuam thin ang che.
* Sweet chi hnih thum vel i siam khan dah pawlh nuaih loh tur. A hrang theuh a pack tur.
* Sweet kan siam dawnin apron, lukhum, bel vawn chhan kan hmang zel tur a ni.
* Thil teh reng rengin fian emaw no emaw pawh nise a vuma teh loh tur a ni, a huih zela teh tur a ni.

**Sweet Recipe**

**1. Maipawl sweet**

**Ingredients :**

* Maipawl - 1 kg
* Chini - no 3 (750 grm)
* Chinai - 1 tbs emaw Vinegar - no 1
* Rose water/ Nimbu tui - 2 tbs. (optional)
* Icing sugar/ Chini dip - no 1

**A siam dan:**

* Maipawl chu a kawr leh a chhung mu kheh a paihfai vek tur a ni, a sei zawngin chan phawk phawk tur.
* Maipawl chu fork-in chhun chik kual vek tur.
* Maipawl chhun chik chu duh ang tiata chan tur.
* Chinai kha bowl lianah tui nen chawhsawm veka darkar 12 chhung vel maipawl kha chiah tur a ni (hmanhmawh thila kan siam dawn a nih chuan chinai a chiah lovin vinegar-in 20 minutes vel chiah tur a ni).
* Maipawl kan chiah chu tui thianghlimin fai takin vawi 3 vawi 4 vel kan sil tur a ni.
* Tui nen maipawl kha chhum so bawh bawrh tur, chumi hnuah a tui paih a dah thli thlawr leh tur.
* Bel mawng chhahah tui tlem nen maipawl leh chini chhuan pawlh tur a ni.
* Chini tui a lo kanga a lo hnang thlarh hunah suan chhuah a insi lovin tray-ah dah ro tur a ni.
* Maipawl chu a ro hnuah icing sugar/ chini dipin phul kual tur a ni.
* Bur ro leh thianghlimah duh hun huna ei theih turin dah that tawh mai tur a ni.

**2. Sertawk sweet**

**Ingredients :**

* Sertawk - pum 2
* Chini - no 3 ( 750 gram)
* Icing sugar/ Chini dip - no 1

**A siam dan :**

* Sertawk pum chana a kawr lak hran a, a kawr pawn ber chan thlak tur a ni.
* Sertawk kawr chhung zawk a dup lai kha duh ang tiatin chan nawi tur a ni.
* Sertawk kawr dup chan nawi chu tuiah fai takin sil tur a ni. Tui a chhum so bawrh bawrh hnuah tui vawtin tleuh a fu taka sawr tur a ni.
* Bel mawng chhah chhuan a tui tlem nen serkawr dup sawr fu kha dah luh tur a ni.
* Chini pawlh a chhuan so bawrh bawrh tur.
* Ser leh chini chu a lo hang hlarh hnuah suan chhuaha tray-ah insi lovin dah ro tur a ni.
* A lo ro hnuah icing sugar/ chini dip phul a, bur fai taka daha duh hun hunah ei theih mai a ni.

**3. Turkish delight**

**Ingredients :**

* Chini - no 1 (200 grams)
* Nimbu tui - 2 tsp
* Tui - 1/4 cup (50 ml)

***A chung ami ho zawng hi gas-ah a khang thlengin chhuan tur (10 minutes)***

* Cornflour - 1/4 cup (4 tbs)
* Tuin - no 1 (200 ml)
* Nimbu tui - 5 ml
* Baking powder - 1/4 tsp

***A chung ami ho zawng hi gas-ah a lo khal thlengin chhuan tur a ni.***

**A siam dan:**

* Chini tui leh cornflour chhuan sa ho kha kan pawlh tur a ni.
* Gas sim a a lo khal fim deuh thlengin chawh reng tur a ni a, a tul huna herh san zeuh theih a ni.
* A rawng tih mawi nan food colour duh ang rawng pawlh bawk tur a ni.
* Mould i chhun chhuahna turah khan tel chulh a, chhun luh mai tur a ni. A daih hunah darkar 2 vel fridge-ah i dah anga i duh ang size-in cut la chini dip/ cornflour/ icing sugar phula ei theih mai a ni e.

**4. Chocolate sweet**

**Ingredients :**

* Coconut oil - 2/3 cup
* Icing sugar/ chini dip - 1 cup
* Bawnghnute dip - 1/2 cup
* Cocoa powder - 1/2 cup

**A siam dan:**

* Sauce pan-ah tui chhuang la, a chungah bowl sa ngam tur chi chhuang ang che.
* Dry ingredients (chini/ bawnghnute dip/ cocoa powder) te hi chawhpawlh vek tur.
* Bowl chhuanah khan coconut oil leih luha chutah chuan dry ingredients ho kha fianin suah luh zeuh zeuha chawh pah reng tur. A vaia kan chawhpawlh hnuah a lo khal deuh hnuaha suan thlak tur.
* Mould/ thleng kan chhun chhuahna tur kha kan ti mawm a nih loh chuan butter paper phah tur (chocolate mould kan hman loh chhuan).
* Kan chocolate chu kan chhung chhuak anga duh leh nuts kan pawlh tel thei a ni.
* Dah daih a fridge-ah darkar 4- 6 vel dah hnuah ei theih mai a ni.

**5. Rasagulla**

**Ingredients :**

* Bawnghnute - 1 ltr
* Chini - 1 kg
* Nimb tui - 1 tbs

**A siam dan :**

* Bawgnhnute tak tha deuh kha belah chhuan so bawrh bawrh tur a ni.
* Bawnghnute soah khan nimbu tui kha pawlh ang che, chu chuan bawnghnute kha a lo ti chhia anga a tak leh a tui a lo hrang hlak ang. A tak zawng kha la hrang la puan pan fai takah fun la tui thianghlimin tleuh ang che.
* Tawn khawm la, sawr fu la che lovin darkar 1-3 vel khai kang ang che.
* Che lova kan khai hnuah lakthlak a, dawhkan fai takah hmeh khawm a hrual mum leh tur a ni.
* A let hniha a rawn len dawn avangin tereuh te tein kan hrual mum tur a ni.
* Bel mawng chhahah chini tui kan chhuang so anga, elaichi duh leh kan pawlh leh ang, chumi hnuah rasagulla kan hlum ho kha kan thlak ang. Chumi hnuah chhin phui a so tir cherh cherh tur a ni, a khat tawkin a chhin hawna chawh zeuh zeuh tur.
* Rasagulla chu a lo len thur hnuah suan daih a, bur fai takah dah a duh hun huna ei theih mai a ni.

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**SWEET CHI HRANG HRANG TUI TAKA SIAM DAN**



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