

Desi Ghee in India



The Taj agro is far famed for its delicious pure ghee. We are distinctly reckoned amongst most trusted **Ghee Exporters** and suppliers. We present vast variety in Desi Ghee including.

- * Plain ghee
- * Salted ghee
- * Chilly ghee

Turmeric leaves ghee



The Ginger and Garlic ghee are best among all ghee, because these are not only taste better, delicious but also enhance good health. The ghee are available in different in quantity in export packing as per customer requirement. These are all manufactured in bio clean room area to ensure best hygiene. We proffer wholesale ghee on very genuine rates. Please feel free to contact us for further details regarding ghee products. **We manufacture pure Desi Ghee that are extracted from the pure milk. The ghee offered by us is made using cow milk and is superior in taste. Widely used for cooking of various delicacies this ghee is packed in various quantities as per clients requirements. This can easily be stored as it has longer shelf life and do not freeze easily. Available in the 20ml, 50ml, 100ml.**

Desi ghee uses

Ghee is clarified butter used in Indian, Greek, Middle Eastern cooking. It has a long shelf life. It can be used in place of butter and is used in Indian, Greek and Middle Eastern cuisine. Ghee has been used in Indian cooking for many thousands of years. It is popular with gourmets, chefs and with the health conscious cooks. Contains no hydrogenated oils Will never burn in your cooking pan like oil or butter does 100% natural.

Desi ghee specification :

A part of every household, Tajagro Desi ghee has rich aroma and contains essential nutrients in pure form. add a spoonful to your dishes and savour it like never before. The goodness is promised in every delicacy you prepare at home. Pure Desi Ghee have been prepared from pure butter extracted from milk. Our ghee contains 99.8% of fat.



How to make ghee with organic butter.

Place the butter in a heavy-bottomed pot and melt on medium-low heat. Adjust the heat until it begins to bubble nicely, without going too hot. Foam will begin to accumulate quite a bit on the top, and the melted butter will be very opaque. Stir occasionally for 15 minutes until the foam starts to reduce and break up, and the milky butter begins to look like clear, golden oil. When there's a bit of brown sediment beginning to form at the bottom of the pan, the ghee is ready. Be careful not to burn it during these final minutes of cooking. Remove from the heat and allow to cool a little.

Meanwhile, sterilize a jar and its lid in a pot of boiling water, then remove and dry with a clean towel. Then, when the ghee is cooler, gently pour into the jar through a fine metal sieve, with or without cheesecloth lining it. You only want to get the golden liquid oil and not the sediment at the bottom of the pot. Store closed; no need to refrigerate. Use as you would butter or oil, in soups, cooked vegetables, stir into cooked rice or lentil dishes, or spread on toast and tea biscuits.

Offer Type :

Sell Offer

Offer Description : We are offering milk and dairy products like instant milk powder, dried milk powder, skimmed milk powder, pure Desi ghee, granulated ghee, processed cheese, cottage cheese, cream cheese, milk Paneer, clarified butter and salted butter.

Company Name : Taj agro Products limited

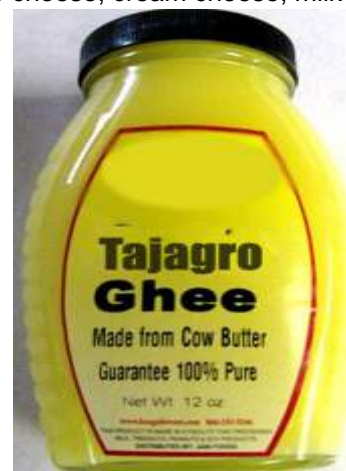
Location : India (Mumbai)

Contact Person : Mr. Abeshiek Singh

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Website : www.tajagroproducts.com

Desi Ghee Prices Rates in Rs.1980 / 2060 (per tin 15 kg. (Tax-Extra).



100% Real Desi Ghee



Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL

(A Division of Taj Pharmaceuticals Limited)

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