http://www.quran-st.net/ELEMENTS%20OF%20NAMAZ_files/image008.jpg



***The Miracle Jalebi***

***T*he Exclusive Islamic Miracle Photographs of Dr Umar Elahi Azam**

**Thursday 17th December 2015**

***M*anchester, UK**

**Introduction**

**A jalebi naturally formed The Name of Allah**  **but I only managed to take two photographs before the piece broke up! The freshly-prepared jalebis had been bought from Sanam Banqueting Hall & Restaurant, Stockport Road, Manchester , UK only a few hours before the taking of the photographs.**

Picture

From Wikipedia, the free encyclopedia

|  |  |
| --- | --- |
| **Jalebi** | |
| [Awadhi jalebi.jpg](https://en.wikipedia.org/wiki/File:Awadhi_jalebi.jpg)  Jalebis as served in [India](https://en.wikipedia.org/wiki/India) | |
| **Alternative names** | Jilbi, Jilipi, Jilapi, Zelapi, Jilapir Pak, Jilebi (India), Jilawii, Zoolbia (Middle East), Jeri (Nepal), Z'labia (Tunisia) |
| **Course** | Dessert |
| **Place of origin** | Multiple |
| **Region or state** | Middle East, South Asia, East Africa, Philippines (selling in[Ermita](https://en.wikipedia.org/wiki/Ermita)) |
| **Serving temperature** | Hot/Cold |
| **Main ingredients** | [Maida flour](https://en.wikipedia.org/wiki/Maida_flour), [saffron](https://en.wikipedia.org/wiki/Saffron), [ghee](https://en.wikipedia.org/wiki/Ghee" \o "Ghee),[sugar](https://en.wikipedia.org/wiki/Sugar) |
| **Variations** | Jahangiri or [Imarti](https://en.wikipedia.org/wiki/Imarti" \o "Imarti) |
| https://upload.wikimedia.org/wikipedia/commons/thumb/d/df/Wikibooks-logo-en-noslogan.svg/16px-Wikibooks-logo-en-noslogan.svg.png [Cookbook: Jalebi](https://en.wikibooks.org/wiki/Special:Search/Cookbook:_Jalebi)  https://upload.wikimedia.org/wikipedia/en/thumb/4/4a/Commons-logo.svg/12px-Commons-logo.svg.png [Media: Jalebi](https://commons.wikimedia.org/wiki/Special:Search/Jalebi) | |



Jalebi being prepared in a roadside shop in [Bangalore](https://en.wikipedia.org/wiki/Bangalore)

**Jalebi**, also known as **Zulbia**, is a sweet popular in countries of [South Asia](https://en.wikipedia.org/wiki/South_Asia), the [Middle East](https://en.wikipedia.org/wiki/Middle_East), [North Africa](https://en.wikipedia.org/wiki/North_Africa) (except Morocco) and [East Africa](https://en.wikipedia.org/wiki/East_Africa). It is made by [deep-frying](https://en.wikipedia.org/wiki/Deep_frying) a wheat flour ([maida flour](https://en.wikipedia.org/wiki/Maida_flour" \o "Maida flour)) [batter](https://en.wikipedia.org/wiki/Batter_(cooking)) in [pretzel](https://en.wikipedia.org/wiki/Pretzel) or circular shapes, which are then soaked in sugar syrup. They are particularly popular in South Asia during [Ramadan](https://en.wikipedia.org/wiki/Ramadan) and [Diwali](https://en.wikipedia.org/wiki/Diwali).

The sweets are served [warm](https://en.wikipedia.org/wiki/Temperature) or cold. They have a somewhat chewy [texture](https://en.wikipedia.org/wiki/Texture_(food)) with a crystallized [sugary](https://en.wikipedia.org/wiki/Sugar) exterior coating. [Citric acid](https://en.wikipedia.org/wiki/Citric_acid) or lime juice is sometimes added to the syrup, as well as [rose water](https://en.wikipedia.org/wiki/Rose_water). Jalebi is eaten with [curd](https://en.wikipedia.org/wiki/Curd), [rabri](https://en.wikipedia.org/wiki/Rabri" \o "Rabri) (North India) along with optional other flavours such as [kewra](https://en.wikipedia.org/wiki/Kewra" \o "Kewra) (scented water).

This dish is not to be confused with similar sweets and variants like [imarti](https://en.wikipedia.org/wiki/Imarti" \o "Imarti) and [chhena jalebi](https://en.wikipedia.org/wiki/Chhena_jalebi" \o "Chhena jalebi).

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