

Ellu kozhukattai recipe for vinayagar chaturthi



**“Happy
Vinayagar Chaturthi My Friends”**

I usually make **thengai poorna kozhukattai** for vinayagar chaturthi. As ganesh chaturthi is coming in the week. I wanted to post kozhukattai recipe. So here I am with **Ellu**

kozhukattai Recipe for upcoming vinayagar chaturthi. They are also called **sesame seeds kozhukattai (dumplings with sesame seeds and jaggery fillling)**. As a kid I love only **sweet kozhukattai recipe with pooranam** and **paal kozhukattai**. I am not fond of **savory kozhukattai recipe like kara kozhukattai or uppu urundai**. The method of preparing outer covering for the kozhukattai are same except the fillings. **To make ellu poorna kozhukattai recipe**, I used ellu, thenagai and jaggery as filling, so you call this kozhukattai as thenagai ellu poorna kozhukattai recipe. Try this **easy ellu kozhukattai recipe** for ganesh chaturthi and let me know how it turned out.

Ingredients for Ellu Kozhukattai Recipe

To make pooranam

- 1/4 cup of Ellu / Sesame Seeds (white)
- 2 Tbsp of Jaggery (Vellam)
- 1.5 Tbsp of Grated Coconut
- Pinch of cardamom powder

To make outer dough

- 3/4 Cup of Rice Flour (Store bought)
- 2 Tsp of Sesame Oil
- Salt and water as needed

Method to make sesame seeds kozhukattai

To prepare Stuffing

- Heat a pan, dry roast the ellu (sesame seeds) until it pops. In a mixie, add roasted sesame seeds, jaggery and coconut, grind it. Don't add water while grinding. Make it into small balls. Stuffing is ready.

To prepare outer dough

- Heat water in a pan, let it come to good boil, add salt

and oil. Add rice flour and make it into dough. Grease your hand with oil and knead it to a smooth dough.

- Make equally sized balls out of the dough. Keep it covered.
- Take a ball, flatten it with your fingers. Keep the stuffing in the centre and make it into modak shape.
- Repeat the procedure to the rest of the dough. Steam the modak (kozhukattai) in idly maker for 10 mins.
- Delicious ellu kozhukattai are ready.

Tips

- You can use black sesame seeds to make this modak.
- Adjust the amount of jaggery according to your taste.
- Do not over cook / steam it, it may give you break the kozhukattai.
- Making outer dough is important. You can add rice flour to the boiled water or you can add boiled water to the rice flour bowl.
- Make thin outer layers of the dough so that the kozhukattai will be soft and also it gets cooked easily

Ellu Kozhukattai



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