

# Peanut Coconut Kozhukattai Recipe / Easy / Sweet Kollukattai



**Peanut Stuffed Kozhukattai**

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a healthy and yummy kozhukattai with peanut, coconut and

jaggery filling. Making this kolukattai at home is simple. If you don't like jaggery, replace it with sugar for filling. My husband loves peanut, so I tried this kollukattai few days back. If you are a peanut lover, you will absolutely love this kozhukattai. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Also try my 10 tasty kozhukattai (modak) recipes for ganesh chaturthi

1. [Sesame Seeds \(Ellu\) Kozhukattai](#)
2. [Coconut Jaggery Kozhukattai](#)
3. [Pancha Khadya Modak](#)
4. [Sprouted Green Gram Kozhukattai](#)
5. [Aval Kara Kozhukattai](#)
6. [Sweet Aval Pidi Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Chocolate Coconut Modak](#)
9. [Mani Kozhukattai](#)(kara kozhukattai)
10. [Red Rice Kara Kozhukattai](#)
11. [Red Rice Sweet Kozhukattai](#)

## **How to make Peanut Coconut Kozhukattai Recipe**

Peanut Coconut Kozhukattai Recipe / Easy Kozhukattai Recipe



**Peanut Stuffed Kozhukattai**

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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a yummy kozhukattai with peanut, coconut and jaggery filling. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 12

Ingredients

- For outer covering
- 1 cup of rice flour
- Water as required
- Salt to taste
- 1 tsp of ghee / oil
- For filling
- $\frac{1}{2}$  cup of roasted peanuts
- $\frac{1}{4}$  cup of coconut
- $\frac{1}{4}$  cup + 2 tbsp of jaggery
- 2 cardamom, crushed
- Pinch of salt

## Instructions

1. In a pan, roast the coconut in a medium flame and keep it aside.
2. In a mixie, add roasted peanuts, roasted coconut, jaggery, cardamom and salt. Grind everything together. Make equally sized balls out of the mixture.
3. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add rice flour and salt, add water slowly and keep mixing with spatula.
4. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
5. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Place the peanut ball in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
6. Steam the kozhukatta in a idly pan or steamer for 10 mins.
7. Peanut cococnut kozhukattai is ready to serve.

## Notes

Here I used roasted peanuts. If you don't have that. Dry roast the peanuts separately in a pan.

Add sugar, if don't like jaggery.

Adding a pinch of salt enhances sweetness.

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## Verkadalai Kozhukattai

Tags: [verkadalai kozhukattai](#), [Peanut Coconut Kozhukattai Recipe](#), [Easy Kozhukattai Recipe](#), [kollukattai recipes](#), [sweet kozhukattai recipes](#), [peanut sweet kollukattai recipe](#), [peanut kollukattai](#), [how to make peanut coconut kozhukattai at home](#), [ganesha chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)

# Krishna Jayanthi Recipes 2016 / Gokulashtami Recipes



In 2016, Krishna Jayanthi falls on 25th of August. Here are the Krishna Jayanthi Recipes 2016 from Foodybuddy. Wishing you all Happy Krishna Jayanthi in Advance...Below you can see the list of recipes, I have attached 24 sweet and savory recipes

so click on the below links to get the recipes ☐

# Krishna Jayanthi Recipes 2016

## Savory Recipes

1. [Maida Seedai](#)
2. [Butter Murukku](#)
3. [Thenkuzhal](#)
4. [Moong Dal Murukku](#)
5. [Mullu Murukku](#)
6. [Thattai](#)
7. [Gram Flour Ribbon Pakoda](#)
8. [Spicy Garlic Karasev](#)
9. [Aval \(Poha\) Vadai](#)
10. [Urad Dal Vadai \(Medhu Vadai\)](#)

## Sweet Recipes

1. [Kesar Shrikhand](#)
2. [Basundi](#)
3. [Kalkandu Pongal](#)
4. [Rava Kesari](#)
5. [Coconut Burfi](#)
6. [Aval Ladoo](#)
7. [Rava Ladoo](#)
8. [Nei Appam](#)
9. [Paal Kozhukattai](#)
10. [Milk Powder Gulab Jamun](#)
11. [Kaju Katli](#)

# Payasam / Kheer Recipes

1. Red Aval Payasam (Poha Kheer)
2. Arisi Payasam (Rice Kheer)
3. Sago Payasam
4. Moong Dal Payasam
5. Moon Dal Sago Payasam
6. Yellow Pumpkin Payasam
7. Godhumai Rava Payasam (Cracked Wheat Kheer)
8. Carrot Kheer

Tags: [gokulashtami recipes](#), [krishna jayanthi recipes](#), [janmashtami recipes](#), [easy gokulashtami recipes](#), [maida seedai recipe](#), [mullu murukku](#), [moong dal murukku recipe](#), [butter murukku recipe](#), [ribbon pakoda recipe](#), [garlic kara sev](#), [thattai recipe](#), [aval ladoo](#), [red aval payasam recipe](#), [arisi payasam recipe](#), [basundhi recipe](#), [kesar shrikhand](#), [paal payasam](#), [rava laddu](#), [murukku recipe](#), [how to make seedai without bursting](#), [prepare seedai](#), [how to make easy murukku](#), [nei appam](#), [rava ladoo](#), [paal kozhukattai](#), [aval vadai](#), [godhumai rava payasam](#), [sago payasam](#), [krishna jayanthi recipes 2015](#), [gokulashtami recipes foodybuddy](#)

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## Easy Kesar Shrikhand Recipe / Sweetened Yogurt with Saffron & Nuts

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## Shrikhand Recipe

Easy Kesar Elachi Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts is a rich, creamy Indian style flavored yogurt. It is a popular dessert in Gujarat and Maharastrian cuisine. I love all kinds of milk based Indian sweets, this shrikhand is one of my favorite. The cardamom and saffron adds a wonderful

flavors and nuts on top adds a nice crunch to this dessert. To make a shrikhand at home is very simple, you have to use hung / strain the curd using muslin cloth to separate the whey, they are then mixed with sugar, cardamom, saffron. It is kept in the fridge and served chill with nuts and fruits. If you love mango, just blend the mango pulp with shrikhand. They are called Amarkhand. You can serve the shrikhand plain or with [poori](#) (puffed Indian bread). Make this easy, no cook dessert for coming janmashtami (krishna jayanthi) and enjoy with your family.

## How to make Easy Kesar Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts

Easy Kesar Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts



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Prep time

3 hours

Cook time

5 mins

Total time

3 hours 5 mins

Easy kesar shrikhand recipe / Sweetened Yogurt with Saffron, cardamom & nuts is a rich, creamy popular Indian dessert.

Serve them plain or with poori or chapathi.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 1

Ingredients

- $\frac{1}{2}$  Cup of Thick Hung curd or Greek Yogurt from 1 cup of curd
- 1.5 Tbsp of White Sugar, I used Turbinado Sugar
- 7-10 Saffrons
- 10 Almonds, Finely Chopped
- 3 Cashews, Powdered
- Pinch of Cardamom Powder
- $\frac{1}{2}$  Tbsp of Milk

Instructions

1. Take homemade curd (yogurt) or store bought curd. Always use fresh one, don't use sour curd.
2. Put the muslin or cheese cloth over the strainer. Add curd (yogurt) over muslin cloth and allow it to drain for 3 hrs. Place the bowl under the strainer to remove the whey. Use this whey to knead chapathi dough.
3. In a mixing bowl, add yogurt (curd), sugar, cardamom powder and powdered cashews. Mix well with whisk until it turns creamy and smooth.
4. Add saffron to the hot milk, leave it for 5 mins.
5. Add the saffron milk to the yogurt, mix well.
6. Finally garnish it with saffron and nuts of your choice like almonds, pistachios.
7. Refrigerate it for an hour before serving.
8. Creamy, yummy kesar shrikhand is ready to serve.

Notes

I used turbinado sugar. You can use powdered white sugar too.

Adjust the amount of sugar as per to your taste.

Add any nuts of your choice like pistachios or walnuts or almonds.

If you have Greek yogurt, you can use it directly instead of

using homemade hung yogurt.

If you don't have saffron, you can skip it and make it plain shrikhand.

Do not use sour curd while making shrikhand.

# Kesar Elaichi Shrikhand



Tags: [shrikhand recipe](#), [easy shrikhand recipe](#), [easy kesar shrikhand recipe](#), [kesar elaichi shrikhand recipe](#), [shrinkhand](#), [elaichi shrikand recipe](#), [\\_how to make shrikhand at home](#), [prepare shrikhand at home](#), [sweetened yougurt](#)

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