

Red Aval Payasam Recipe With Jaggery / Poha Kheer



As Krishna Jayanthi is around the corner, today I am posting this Red Aval Payasam Recipe With Jaggery / Poha Kheer for readers. This is a creamy and yummy traditional Indian dessert made with rice flakes, jaggery, milk, ghee and nuts. This payasam is very simple to make in a very less time. In this aval payasam recipe, I used red aval (rice flakes) which is good for health, you can also use white rice flakes. For sweetener, I used jaggery, if you don't like jaggery, use sugar. Ghee and nuts adds a rich taste while milk gives creaminess to the payasam. Even beginner and bacholer can try this easy payasam at home.

How to make Red Aval Payasam Recipe With Jaggery / Poha Kheer

Red Aval Payasam Recipe With Jaggery / Poha Kheer



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Prep time

10 mins

Cook time

15 mins

Total time

25 mins

Aval payasam recipe with jaggery / poha kheer is a yummy Indian dessert made with aval (rice flakes), jaggery and nuts.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 3

Ingredients

- $\frac{1}{3}$ Cup of Red Aval (Poha / Rice Flakes)
- $\frac{1}{2}$ Cup of Jaggery or to taste
- 2 Cups of Milk
- 2 Tsp of Ghee
- 2 Cardamom, Crushed
- Few Cashews and Raisins
- Salt to taste

Instructions

1. Heat a pan with ghee, roast the cashews and raisins. Keep it aside.
2. Heat the same pan with ghee, roast the aval for 2 mins until it turns golden brown.
3. Add boiled milk, salt and cardamom to the aval, simmer it for 15 mins.
4. In a pan, add jaggery and $\frac{1}{4}$ cup of water, boil it until it melts. Filter the impurities and keep it aside.
5. Now add the jaggery syrup to the aval milk mixture, boil it for a min and turn it off.
6. Finally add roasted cashews and raisins.
7. Yummy aval payasam is ready. Cool it and serve.

Notes

You can also make this payasam in microwave.

Adjust the amount of jaggery as per your taste.

Do not boil the milk after adding jaggery for not more than a min.

You can also grind the aval after roasting to the boiling milk.

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Tags: [red Aval Payasam Recipe With Jaggery](#), [Poha Kheer](#), [aval payasam](#), [aval jaggery payasam](#), [rice flakes payasam](#), [payasam recipes with jaggery](#), [how to make aval payasam at home](#), [prepare aval payasam with jaggery](#), [aval payasam recipe](#), [aval recipe](#), [aval sweets](#), [gokulahastami sweets](#), [krishna jayanthi sweets](#), [aval payasam with sugar.](#), [Red aval payasam recipe](#)

Godhumai Rava Semiya Payasam Recipe / Cracked Wheat Payasam



Godhumai Rava Payasam

Godhumai Rava Semiya Payasam Recipe / Cracked Wheat Payasam is a yumilicious traditional dessert prepared with godhumai ravai (cracked wheat), jaggery, vermicelli, ghee and nuts. Cracked wheat or broken wheat is also called as godhumai ravai (samba godhumai) in tamil, daliya in hindi, godhambu rava in malayalam and godhuma rava in telugu. This payasam is one of

my favourite and this is a winner recipe. When I was doing my college, they conducted cookery competition, in which I prepared this payasam and got first prize. That day I used coconut milk in my godhumai payasam for rich and creamy taste. But in this recipe, I used only regular cows milk. I used jaggery as sweetener, you can also use palm jaggery or sugar. This is a very easy samba godhumai payasam even beginners or bachelor can try this during festival occasion. Today is onam so I would like to share traditional recipe. So here comes the recipe of godhumai ravai payasam ☐

How to make Godhumai Rava Semiya Payasam Recipe

Godhumai Rava Semiya Payasam Recipe / Cracked Wheat Payasam



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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Godhumai Ravai Semiya Payasam Recipe / Cracked Wheat Payasam is a yumilicious traditional sweet, made during festivals

like onam.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{4}$ Cup of Godhumai Rava (Cracked Wheat / Broken Wheat)
- 2 Tbsp of Semiya (Vermicelli)
- $\frac{1}{2}$ Cup of Jaggery
- Pinch of Salt
- 3 Tsp of Ghee (Clarified Butter)
- 2 Cardamom, Crushed
- 1.5 Tbsp of Coconut
- Few roasted Cashews and raisins
- $\frac{1}{2}$ Cup of Boiled Milk
- 1 cup of water

Instructions

1. Heat a pan, roast the cracked wheat for few mins and add $\frac{1}{2}$ cup of water and a pinch of salt, cover and cook until it turns soft. Remove it from flame and keep it aside.
2. Heat a pan, roast the semiya and add less than $\frac{1}{2}$ cup of water, cover and cook it for 5-10 mins or until it turns soft . Remove it from flame and keep it aside.
3. Heat a pan, add ghee, roast the cashews, raisins and coconut. Keep is aside.
4. Heat the same pan, add jaggery and water, wait until it melts. now add cooked cracked wheat, cooked semiya, ghee, cashews, raisins, coconut, crushed cardamom, simmer it for 5-10 mins or until it turns thick. Add milk, mix well, cook it in a simmer for few mins and turn off the stove.
5. Hot, yummy godhumai ravai semiya payasam is ready to serve.

Notes

You can also make it in pressure cooker, rather than cooking in stove top.

For vegan version, add almond milk or soy milk.
Add sugar or palm jaggery instead of jaggery.
If you are using bigger variety of broken wheat, it is better to grind in a mixie to make it fine for easy cooking.
Add any nuts of your choice.
If you have coconut milk, add it in place of cows milk for rich and creamy payasam.
If you don't like vermicelli, just avoid it and add cracked wheat alone.



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Broken Wheat Vermicelli Payasam

Tags : [Cracked Wheat Semiya Payasam Recipe](#), [broken wheat payasam recipe](#), [cracked wheat payasam](#), [godhumai ravai semiya payasam recipe](#), [samba godhumai payasam](#), [traditional onam payasam](#), [onam recipe](#), [godhambu rava payasam](#), [godhuma rava payasam](#), [daliya kheer](#), [payasam recipe](#), [easy payasam recipe](#), [festival payasam](#), [healthy payasam](#), [broken wheat kheer](#), [payasam with jaggery](#)

Microwave Chocolate Pistachio Fudge Recipe / Easy Chocolate Fudge

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Chocolate Pistachio Fudge

Who doesn't love chocolate in this planet, everyone loves it:-
P Chocolate is a deliciously decadent sweet that makes you relaxed and happy. This microwave chocolate pistachio fudge recipe is made with just 5 ingredients, they are chocolate chips, condensed milk, butter, salt and pistachio. This is actually Nigella Lawson chocolate fudge recipe. In her blog video, she used dark chocolate bar. I got some chocolate chips

in my pantry, I wanted to use that. So I referred this [site](#) and made this easy chocolate fudge with dark chocolate chips. The fudge was so soft, rich and delicious. My husband tasted and said " is it store-bought fudge". Believe me, they are so soft, rich and melt in your mouth. Pistachio gives nutty texture, that really complemented well with the soft, velvety chocolate base. It took only 2 mins to prepare, why are you waiting ? ☺ ☺ Try this very easy fudge recipe, you will love this for sure.

How to make Microwave Chocolate Pistachio Fudge Recipe

Recipe Source : [Yummytummyarthi](#)

Easy Chocolate Pistachio Fudge Recipe



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Prep time

3 mins

Cook time

2 mins

Total time

5 mins

Easy microwave Chocolate Pistachio fudge is a soft and rich

dessert, it just melts in mouth. It is made with 5 ingredients – chocolate chips, condensed milk, butter, salt and pistachio

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: American

Serves: 8

Ingredients

- $\frac{1}{2}$ Cup of Semi Sweet Chocolate Chips
- 3 Tbsp of Condensed Milk (Milk Maid)
- 1 Tbsp of Butter
- Pinch of Salt
- 25 Pistachios (Pista), Chopped

Instructions

1. In a cutting board, finely chop the pistachios.
2. Place parchment paper or aluminium foil over the small baking tray or small tiffin box with flat bottom.
3. In a bowl, add chocolate chips, condensed milk, butter and salt, mix well.
4. Microwave it for 1 min. If your chocolate is not melted well, mix well with a spoon, again microwave it for 30 secs.
5. Now add in pistachio and mix well.
6. Pour the mixture into the baking tray and smooth the top.
7. Keep this in freezer for 1 hr.
8. Remove it from the fridge and invert it, peel off the foil and then cut into cubes.
9. Delicious chocolate pistachio fudge is ready to serve.

Notes

You can add any nuts of your choice.

If don't have microwave, heat the sauce pan in stove, melt the mixture, add in pistachio, pour it into a baking tray. Finally freeze it and cut into cubes.

You can also make them with chocolate bars instead of chocolate chips.

Always use small tray because smaller the pan , the more

thicker fudge.



Tags: [chocolate pistachio fudge recipe](#), [easy chocolate pistachio fudge recipe](#), [chocolate fudge recipe](#), [how to make](#)

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