

Bombay Halwa Recipe / Karachi Halwa Recipe



This post is very special and I'm really excited to write my 500th post. Thanks for the comments, support and appreciation as I continue travelling in my culinary journey. Thank you everyone ☺☺ To celebrate I made this delicious bombay halwa recipe / karachi halwa recipe is a popular Indian dessert, it is made with corn flour hence it is called corn flour halwa. I wanted to try this bombay halwa recipe for long time somehow missed it. You need only few ingredients to prepare this delicious halwa recipe. Last week, I made this bombay karachi halwa, it was yummy in taste. This halwa is easy to make but

you need little patience to make it perfect. I love the glossy texture of halwa, when you bite it, the ghee just burst into your mouth and the nuts gives a nice crunchy taste. You can use any colours to make this karachi halwa, I used kesari orange colour. Now lets move on to the recipe, do try sometime and am sure you will love this halwa.

Check my other halwa recipes

1. [Carrot halwa \(stove top\)](#)
2. [Carrot halwa \(Microwave\)](#)
3. [Beetroot Halwa](#)



Bombay Halwa Recipe / Karachi Halwa Recipe

4.0 from 2 reviews

Bombay Halwa Recipe / Karachi Halwa Recipe



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Prep time

15 mins

Cook time

35 mins

Total time

50 mins

Bombay Halwa Recipe / Karachi Halwa Recipe is a delicious and popular Indian dessert. Make this easy halwa and surprise your guest and family.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 4

Ingredients

- 1 and $\frac{1}{2}$ cups of sugar
- 1 cup of water
- $\frac{1}{2}$ cup of corn flour
- 1 and $\frac{1}{2}$ cups of water
- Pinch of orange colour or red colour

- 7-8Tbsp of ghee
- 20 cashews
- 10 almonds
- 2 cardamom, crushed
- 1 tsp of lemon juice

Instructions

1. In a bowl, add corn flour, 1 and $\frac{1}{2}$ cup of water and orange colour. Mix well, make sure there are no lumps in it and keep it aside.
2. Heat a pan, add 1 cup of water and sugar, boil it until all the sugar melts completely. You don't want to look for syrup consistency. Add lemon juice and mix well, keep it aside.
3. Heat another pan, add corn flour mixture, stir it in a medium flame. When it starts to turn thick, turn it off.
4. Add sugar syrup slowly, only 2 tbsp at a time and mix well. Add another 2 tbsp syrup and mix well. After you mix all the sugar syrup to the corn flour mixture, turn it on.
5. In a medium flame, starting adding ghee slowly to halwa and stir it. Add rest of the ghee as well and stir until all ghee are fully absorbed. Stir it continuously for 15-20 mins until it leaves the sides of the pan.
6. Now you can observe the whole halwa starts to move from one side to the other side of the pan while stirring. In this stage, add all the nuts and cardamom and stir well for another 2-3mins. Now your halwa looks glossy and transparent.
7. To check the consistency, take a tsp of halwa and place it in a clean plate, use your hand (caution it will be super hot) and start rolling it, it will come out like ball. Now turn off the stove. Transfer the halwa to a ghee greased plate or bowl. I used stainless steel tiffin box. Keep it in a room temperature or fridge for half an hour. Using knife, cut into any size or shape as per your wish

8. Yummy karachi halwa is ready to serve.

Notes

Always store it in an airtight container.

If your halwa is not cooked good, your halwa would be in rubbery in texture..

If your halwa is overcooked, it will be hard in texture.

Add ghee generously so that your halwa tastes good.

Adding lemon juice to syrup to avoid crystallization.



South Indian Pottukadalai Murukku / Roasted chana dal murukku recipe



South Indian Pottukadalai Murukku / Roasted chana dal murukku recipe/ Fried gram murukku is the easiest instant murukku recipe that can be made quickly at home with store bought rice flour and just powder the pottukadalai (roasted gram) which is readily available at home and make this anytime. It has been 15 days since I posted recipe in my blog. Recently I get hit with pollen allergy so frequent sneezing and got itchy eyes so I was away from computer for few weeks. Coming to the recipe, this murukku is crispy and crunchy in taste, so you can make

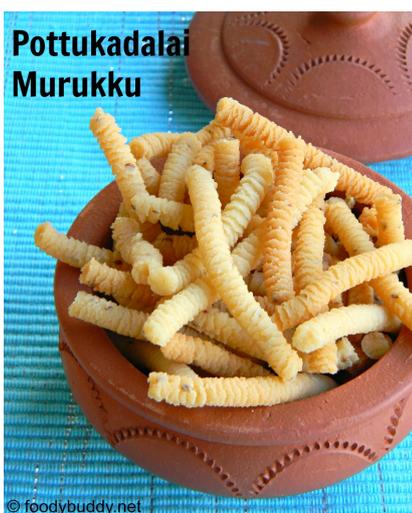
this for evening snacks or during festivals like diwali or krishna jayanthi. The flavor of ajwain and the butter added to this murukku gives a heavenly taste. This murukku is made with thick sev disc, you can try with any disc as you wish. Try it, you will love it.

Also try my other murukku recipes in foodybuddy

1. [Thenkuzhal murukku](#)
2. [Mullu Murukku](#)
3. [Puzhangal arisi murukku \(Idlyrice murukku\)](#)
4. [Moong Dal murukku](#)
5. [Butter Murukku](#)
6. [Ribbon Pakoda](#)

How to make South Indian Pottukadalai Murukku / Roasted chana dal murukku recipe

South Indian Pottukadalai Murukku / Roasted chana dal murukku recipe



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Prep time

10 mins

Cook time

40 mins

Total time

50 mins

South Indian Pottukadalai Murukku / Roasted chana dal murukku recipe is a easy crispy evening snack that can be made quickly with storebought rice flour and fried grams.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3 cups

Ingredients

- 1 Cup of Store bought rice flour
- $\frac{1}{4}$ Cup of Pottukadalai / roasted chana dal / fried gram
- $\frac{3}{4}$ Tsp of Ajwain (omam)
- $\frac{1}{2}$ Tbsp of Butter
- Pinch of Asafoetida
- Salt to taste
- Vegetable oil to deep fry

Instructions

1. In a dry mixer, grind the roasted gram to a fine powder.
2. In a bowl, sieve the roasted gram flour and rice flour.
3. To the bowl, add ajwain, melted butter, asafoetida, salt. Mix this well.
4. Add water slowly and carefully, mix the flour to form a smooth dough.
5. Meanwhile heat the oil in a shallow pan to deep fry.
6. Grease the murukku press with oil, fill the press with dough and close it tightly. You can use any shape of disc. Here I used 6 big holes disc used to make thick sev.
7. To check the oil is hot, add a small piece of dough, if it rises immediately then oil is ready. If you have kitchen thermometer, use that and check for 350 F.
8. Press the murukku directly to oil or to a laddle then transfer it to a oil. Cook both the sides until golden brown colour in a medium flame until "Ssh" sound stops

and bubbles reduced.

9. Remove it from oil and drain it in a paper towel.

10. Repeat the same procedure for the rest of the dough.

Notes

You can use hot oil instead of butter.

If you don't like ajwain taste, replace it with cumin or sesame seeds.

Don't add too much of butter, then your murukku will absorb more oil when frying.

If you want your murukku spicy, add chillly paste.

Use any shape disc to make murukku.

You can also either use homemade rice flour or store bought idiyappam flour..

Always cook murukku in medium flame for even cooking.

If your murukku breaks while pressing the dough, add little water to the dough and knead it before pressing.

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Roasted chana dal Murukku

Tags: [south indian pottukadalai murukku](#) [pottukadalai murukku recipe](#), [roasted chana dal murukku](#), [fried gram murukku](#), [south indian murukku recipe](#), [easy murukku recipe](#), [simple murukku recipe](#), [how to make murukku at home with store bought rice flour](#). [how to prepare murukku with rice flour](#). [south indian diwali murukku recipe](#)

[Easy Diwali Recipes 2015 /](#)

Diwali Sweets and Snacks Recipes



Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2016

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 29th of October. With this post, I want to wish all my readers Happy Diwali. I hope this festival of lights brings you all happiness, prosperity and peace in your life.

I have compiled all the Diwali recipes. (Diwali Sweets

includes Adhirasam, laddoo recipes, coconut burfi, halwa recipes, poli, payasam recipes) (Diwali Snacks includes Murukku recipes, ribbon pakoda, karasev and vada recipes) Try this diwali sweets and snacks in your home and share it with your neighbour and friends. "Happy Diwali to all my readers"

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1. [Kyoya Gulab Jamun Recipe](#)
2. [Badam Mysore Pak](#)
3. [Bombay Halwa Recipe / Karachi Halwa](#)
4. [Beetroot Burfi](#)
5. [Adhirasam](#)
6. [Gulab Jamun Using Milk Powder](#)
7. [Mini Badhusa](#)
8. [Kesar Shrikhand](#)
9. [Mundhiri Koothu](#)
10. [Karupatti Mittai](#)
11. [Rasgulla](#)
12. [Kaju Katli](#)
13. [Coconut Burfi](#)
14. [Beetroot Halwa](#)
15. [Carrot Halwa \(microwave\)](#)
16. [Gajar Halwa \(Stove Top\)](#)
17. [Basundi](#)
18. [Puran Poli \(paruppu poli\)](#)
19. [Suzhiyan / Suzhiyam](#)
20. [Kesari](#)
21. [Kalkandu Sadham](#)
22. [Sweet Pongal](#)
23. [Kandarappam](#)
24. [Nei appam](#)
25. [Homemade Condensed Milk](#)
26. [Nankhattai](#)

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1. [Motichoor Ladoo](#)
2. [Rava Ladoo](#)
3. [Sesame Seeds Ladoo](#)
4. [Peanut Ladoo](#)
5. [Moong Dal Ladoo](#)
6. [Ragi Almond Ladoo](#)
7. [Aval \(poha\) ladoo](#)

Payasam Recipes

1. [Sago \(Javaraisi\) Payasam](#)
2. [Broken Wheat Semiya Payasam](#)
3. [Pasiparuppu Payasam](#)
4. [Moong Dal Sago Payasam](#)
5. [Red Aval \(Poha\) Payasam](#)
6. [Carrot Kheer](#)
7. [Rice Coconut Kheer](#)
8. [Yellow Pumpkin Sago Payasam \(pumpkin kheer\)](#)

Diwali Savory Recipes

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2. [Butter Murukku](#)
3. [Moong Dal Murukku](#)
4. [Mullu Murukku](#)
5. [Puzhungal Arisi Murukku](#)
6. [Seepu Seedai](#)
7. [Crispy Ribbon Pakoda](#)
8. [Ribbon Pakoda with Gram Flour](#)
9. [Garlic Karasev](#)

10. [Thattai](#)
11. [Maida Seetai](#)
12. [Cornflakes Mixture](#)
13. [Aval Mixture](#)
14. [Spicy Diamond Crackers](#)
15. [Baked Omapodi](#)

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2. [Sabudana Aloo Vada](#)
3. [Medhu Vada](#)
4. [Paruppu Vadai](#)
5. [Aval Vadai](#)
6. [Vazhaipoo Vadai](#)
7. [Mangalore Bonda](#)
8. [Wheat Bonda](#)
9. [Mysore Bonda](#)
10. [Samosa](#)

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