

RICE COCONUT KHEER RECIPE WITH JAGGERY



Wishing you all Happy New Year...Arisi Thengai Payasam / Rice Coconut kheer recipe / Rice milk pudding with jaggery is a traditional payasam which we make during festival occasions like Diwali, New year. This arisi thengai payasam recipe /

Rice payasam recipe is a south Indian kheer made with rice, milk, coconut, jaggery, ghee and nuts. For sweetness, you can use either sugar or palm jaggery or jaggery. I really love this kheer because of coconut and ghee flavor. Try this quick and easy to make rice payasam with jaggery for any special occasions and enjoy !!!

INGREDIENTS FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

Preparation Time : 20 mins Cooking Time : 20 mins Serves – 3

- 1/4 Cup of Basmathi Rice
- 2 Cups of Full Fat Milk (Boiled and Cooled)
- 3/4 Cup of Water
- 3/4 – 1 Cup of Jaggery
- 2 Tbsp of Dessicated Coconut
- 1/4 Tsp of Cardamom Powder
- 10 Roasted Cashews
- 10 Raisins
- 5 Almonds
- 5 Saffron Strands
- 1 Tbsp of Ghee

METHOD FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

- In a pressure cooker, add 1 tsp of ghee and roast the rice until nice aroma comes. You can grind the rice coarsely at this stage, this is optional. You can even cook the rice like I did. Add roasted rice and 1 cup of milk, cook it for 3 whistles. Open the cooker after pressure releases on its own, add the remaining milk and switch on the flame again.
- In the mean time, heat a pan with little water and jaggery, wait until it completely dissolves. Once you

done and filter it. Keep it aside. In the same pan, add 1/2 tsp of ghee and add coconut, roast it and keep it aside.

- You keep on stirring the milk, after the milk turns thick, add melted jaggery and stir well.
- Add coconut, remaining ghee, cardamom powder, saffron strands and roasted nuts, mix well. Once you done, turn off the flame.
- Chill the payasam in fridge and serve cold. You can also serve hot after full course south Indian meals.

Tips

- More you add rice, thicker the payasam will be. So add it accordingly.
- You can also add fresh coconut bits instead of dessicated coconut.
- For sweetness, you can use either sugar or palm jaggery or jaggery.
- You can also use milkmaid instead of milk.
- Add nuts of your choice.
- Colour of payasam depends on the quality of jaggery.



Arisi Thengai Payasam

Tips: [arisi thengai payasam](#), [arisi payasam recipe](#), [rice payasam recipe](#), [rice coconut kheer recipe](#), [rice kheer recipe with jaggery](#), [rice payasam with coconut](#), [payasam recipe](#), [kheer recipe south indian](#), [how to make arisi payasam](#), [milk pudding](#), [payasam with jaggery](#).

Soft Badam Mysore Pak Recipe / Krishna Sweets Style



Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pak recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pak at home and it turned so good and

tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pauk is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pauk. Anyone can try this easy and soft badam mysore pauk recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

How to make soft badam mysore pauk recipe at home

Ingredients for Soft Badam Mysore Pak Recipe

Preparation Time: 35 mins Cooking Time: 20 mins Serves: 27 pieces

- 1 Cup of Besan Flour
 - 1 Cup of Ghee
 - 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

Method To Make Badam Mysore Pak Recipe

- Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



- Grease the plate with ghee and set aside.
- In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



- Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



- Pour into the greased plates and slightly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes. Slowly remove from the plate and store it in an airtight container. It stays good for a week.



Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don't reduce the ghee amount otherwise you won't get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn't set well after 10 mins it means mixture didn't cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don't cook it for longer time, then mysore pak turns very hard.



tags: [mysore pak](#), [mysore pak recipe](#), [soft mysore pak recipe](#), [badam mysore pak recipe](#), [how to make soft mysore pak](#), [prepare ghee mysore pak](#), [how to make krishna sweets mysore pak recipe](#), [sree krishna sweets ghee mysore pak recipe](#), [traditional mysore pak recipe](#), [south indian mysore pak](#), [melt in mouth mysorepak recipe](#), [diwali mysore pak](#), [easy diwali sweets](#)

Diwali Sweets and Snacks Recipes / Diwali Recipes 2014

Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2014

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 22nd of October 2014. 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 in slide show (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”

32 Diwali Recipes



Adhirasam



Badam Mysore Pak



Rava Ladoo



Red Aval Ladoo
Aval Ladoo



Rasgulla



Ragi Almond Ladoo



Kaju Katli



Puran Poli



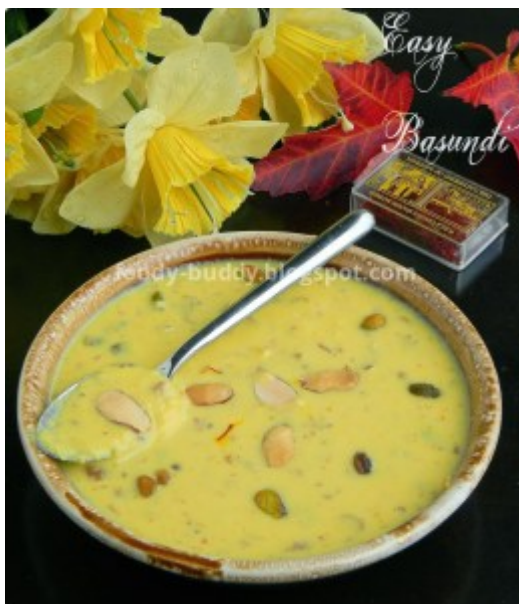
Coconut Burfi



Kalkandu Sadham



Kandarappam



Basundi



Sago Payasam



Yellow Pumpkin Payasam



Moong Dal Payasam



Rava Kesari



Carrot Halwa



Microwave Carrot Halwa



Carrot Kheer



Condensed Milk Recipe



Suzhiyam



■ **Nan Khatai**

Nankhattai



■ **Mullu Murukku**



■ **Thenkuzhal Murukku**



Butter Murukku

Butter Murukku



Ribbon Pakoda



✳️ Spicy Garlic Karasev ✳️

Spicy Garlic Karasev



Thattai



Cornflakes Mixture



Maida Biscuits



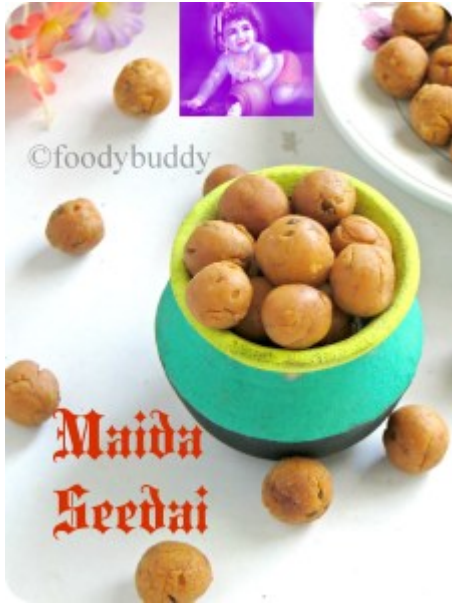
Vazhaikkai Bhajji



Medu Vada



Aval Vadai



Maida Seedai

TAGS: [diwali recipes](#), [diwali recipes 2014](#), [diwali sweets](#), [diwali savouries](#), [easy diwali sweets](#), [festival recipes](#), [murukku recipes for diwali](#), [halwa recipes for diwali](#), [adhirasam recipes](#), [mysore pauk recipes](#), [quick diwali recipes](#), [south Indian diwali recipes](#), [diwali seivadhu epadi](#), [diwali recipes for kids](#), [deepavali recipes 2014](#), [traditional diwali recipes](#), [how to make diwali recipes at home](#).