

Easy Butter Murukku Recipe / Diwali Snack Recipe



Butter Murukku

Butter Murukku Recipe is one of the simplest murukku recipe which can be made during diwali or krishna jayanthi. I am a big fan of butter murukku, as it was crispy, yet soft and delicious in taste. To make butter murukku, you need store bought rice flour, gram flour, butter, cumin and salt. Butter

adds a nice taste and flavor to this murukku. You can use any mould to make this murukku, I used thenkuzhal murukku mould and made into pieces. You can also try star shape mould to get store like butter murukku. If you are a beginner, you can try this easy butter murukku recipe for coming diwali 2014.

Check out other murukku recipes

1. [Thenkuzhal Murukku](#)

2. [Mullu Murukku](#)

Ingredients for Easy Butter Murukku Recipe

Preparation Time : 15 mins Cooking Time: 30 mins

Serves: 4

- 2 Cups of Raw Rice Flour (Store bought)
 - 1 Cup of Pottukadalai (fried gram)
 - Pinch of Asafoetida
 - 2.5 Tbsp of Butter
 - 1 Tsp of Sesame Seeds
 - 1 Tsp of Cumin (Jeera)
 - Water as Required
 - Oil to deep fry

Method for Easy Butter Murukku Recipe

- Take roasted gram and grind it to a fine powder.
- Sieve both the rice flour and fried gram powder together in a bowl.
- Melt the butter in a microwave for 10 secs.
- In a bowl containing flour, add asafoetida, melted butter, sesame seeds, cumin, salt, and water, mix well. Knead it to get a soft, smooth dough.
- Grease the murukku press with oil, on inner wall of the press. Place the dough into murukku press, with

thenkuzhal mould at the bottom. You can also use star shape mould.

- Meanwhile, heat oil in a kadai/ shallow pan, when the oil is hot (325 Degree F), press the murukku directly to the oil. Cook the murukku on both sides till “Ssh” sound ceases and they turn golden brown color. Always cook murukku in a medium flame. Once it done, drain it in a paper towel.
- Repeat the same process for the rest of the dough. Store it in a airtight container after it completely cool down.
- Crispy & Tasty butter murukku is ready to enjoy.

Tips

- Always cook murukku in a medium flame.
- Adjust salt according to your taste.
- Asafetida and cumin aids in digestion.
- If you are planning to make in larger scale, then cover the dough with wet cloth, otherwise it get dried soon.
- If you don't have butter, add ghee.
- If you are vegan, add hot oil instead of butter.
- If you don't have store bought rice flour, you can also make it in your home with raw rice. It involves soaking, air drying and then ground it into a fine flour.



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Tags : [butter murukku](#), [butter murukku recipe](#), [easy butter murukku recipe](#), [easy murukku recipe](#), [how to make butter murukku at home](#), [prepare murukku with butter](#), [murukku recipes for diwali](#), [festival recipes](#), [butter chakli](#), [krishna butter murukku recipe](#). [diwali snacks recipe](#)

ADHIRASAM RECIPE (□□□□□□□)

USING JAGGERY

Adhirasam



Adhirasam is a traditional tamil sweet prepared during Diwali.

This delicious south Indian delicacy adhirasam recipe is made with homemade rice flour and jaggery. This is my all time favourite sweet and I love to eat grand snacks adhirasam. Making of adhirasam is a long time dream for me. Last two diwali, I tried it in my home it was a big flop. My mom makes best adhirasam so I learnt the secret of making adhirasam from her. The secret of getting perfect adhirasam lies in the usage of homemade rice flour and jaggery syrup consistency. You can also make adhirasam with sugar. Also refer the tips section for more tricks to get perfect soft adhirasam. If you are a beginner, love to eat adhirasam, thinking to try at home. Then do try this diwali special sweet in your home.

How to make soft and crispy Adhirasam

Ingredients for Adhirasam Recipe

Preparation Time: 25 Mins + resting time 1-2 days Cooking

Time : 30 mins Serves :9

- 1 Cup of Raw Rice Flour
- 3/4 Cup of Jaggery(pagu Vellam)
- 1/4 Tsp of Dry Ginger Powder
- 1 Pinch of Cardamom Powder
- Oil to deep fry

Method for Adhirasam Recipe

To make rice flour

- Wash and soak rice for 2 hrs. Drain the water completely and spread it in a clean white cloth, so that it will absorb the excess water. After 30 mins, it shouldn't dry completely. Moisture should be there. Grind it along with dry ginger powder and cardamom in a mixer to flour (not too fine not too coarse) and now sieve it.
 - If you have rice mill near to your house, then grind it there for adhirasam.

Preparation of Jaggery

- Take jaggery and grate it. I used pagu vellam which is available in stores to make adhirasam. To the pan, add grated jaggery and water to immerse. Bring it to boil, after it completely dissolved, switch off. Filter it to remove impurities.



Making of Jaggery Syrup

- In a pan, add filtered jaggery, start heating in the medium flame, stir occasionally and keep checking the syrup consistency. To check syrup consistency, take a cup of water, pour a tsp of jaggery syrup into it, you can see fine thread in a beginning stage, when you touch it will get dissolved. Later, when your jaggery turns thick, now pour jaggery syrup in water, it won't get dissolved, just collect it with your finger, you will get soft ball (uruttu patham), that is a right consistency, in that stage you can see lot of foam in jaggery syrup. Just turn it off immediately.



- pour the flour to the jaggery syrup and keep mixing with a laddle. Dough should be loose. After 3-4 hrs, dough turn thick, just knead it and let it rest for 1-2 days. if you want to keep more than that, keep it refrigerated. But I left it



for one day.

Making of Adhirasam

- Take a dough and divide into equal parts.
 - Meanwhile, heat a pan with oil to deep fry, once the oil is hot, reduce it to medium flame.



- Grease the zip lock bag with ghee and flatten the dough with your hands. Carefully drop it in the oil.
- Fry it until it turns nice brown colour. While taking out, use another laddle and press it to squeeze out excess oil. Place it in filter paper. Repeat the process for the rest of the dough.
 - Hot adhirasam is ready to serve.



Tips

- Always use homemade rice flour to get nice adhirasam.
- If adhirasam split while frying, then you had added more jaggery to it.
- Dough should be loose, if it is tight, then you will get hard adhirasam. In that case, add little more milk or jaggery syrup.
- Resting the dough for atleast overnight, is important.
- Get paggu vellam to get soft adhirasam.
 - Jaggery syrup consistency is more important, you should get soft ball consistency, if you exceed that stage, then you will get hard adhirasam. If you remove before soft ball consistency, then your adhirasam will get break while frying.
- Always cook in medium low flame for even cooking. Don't fry it for longer time.
- Some raw rice needs more jaggery syrup, for safer side, always make little more jaggery syrup.
 - If your adhirasam is hard, just microwave it for few secs.
- Don't use store bought rice flour to make adhirasam. Use only homemade flour. Flour should be moist enough to make adhirasam.
 - You can use any type of raw rice.
 - Colour of adhirasam depends on the colour of jaggery.



Tags : [adhirasam](#), [adhirasam recipe](#), [soft and crispy adhirasam recipe](#), [how to make soft adhirasam](#), [prepare adhirasam for diwali](#), [grand snacks adhirasam recipe](#), [diwali sweets](#), [traditional south indian diwali sweets](#), [tamil sweets.](#), [adhirasam using jaggery](#), [adhirasam not coming well](#), [adhirasam seivadhu eppadi](#)

Ribbon Pakoda Recipe With Gram Flour



@foodybuddy

Ribbon Pakoda Using Gram Flour

Ribbon Pakoda also called Ola Pakoda / Nada Thenkuzhal is one of my favourite snack. Some people call it as oatu pakoda. Today I am sharing easy ribbon pakoda recipe with gram flour the way my mom prepares. Ribbon pakoda is a crispy, tasty, ribbon like murukku variety made during diwali or for tea time snack.

To make ribbon pakoda, you need gram flour (kadalai maavu), maida and rice flour flavoured with cumin, green chilly paste and butter. You can try this easy and simple ribbon pakoda recipe with gram flour for coming Diwali 2014 and enjoy with your family.

Ingredients for Ribbon Pakoda Recipe With Gram Flour

Preparation Time : 10 mins Cooking Time : 30 Mins Serves : 3

- 1 cup of kadalaimaavu (gram flour)
- 1/4 Cup of maida
- 1/4 Cup of Raw Rice Flour (store bought or homemade)
- 1/4 Tsp of Baking Soda
- Pinch of Asafoetida
- 1/4 Tsp of Cumin
- 1/4 Tsp of Ajwain
- 1 Tsp of Green Chilly Paste or 3/4 Tsp of Red Chilly Powder
- 1 Tbsp of Butter or Hot Oil
- Salt and Water as required

Method for Ribbon Pakoda Recipe With Gram Flour

- In a mixing bowl, add all the ingredients and mix well by adding little by little water to form a smooth dough.

Divide the dough into 3 parts.

- Grease the oil on the inner wall of the murukku press. Place the ribbon pakoda disc at the bottom and now add the dough to the murukku press to make ribbon pakoda.



- Heat oil in a pan, when it is smoking hot, drop a small piece of dough, if it raises up immediately, then your oil is ready. Turn the heat to medium, keep a ball of dough on the murukku press, press it directly to the hot oil. Now dough falls into the hot oil.
- Fry the ribbon pakoda until it turns golden brown colour or until sizzling sound stops.
- Remove from oil, drain it in a paper towel.



- Delicious, crispy ribbon pakoda is ready to serve for evening snack or for diwali.

Tips

- Always keep your dough wet, by wrapping the bowl with

wet cloth so it doesn't get dry. If your dough got dried just sprinkle some water and knead it before you make ribbon pakoda.

- I used green chilly paste, you can also use red chilly powder for spicy taste.
- Instead of butter, add hot oil to the flour.
- Adding Cumin, ajwain and asafoetida are for easy digestion.
- Store it in an airtight container.



Tags : ribbon pakoda, ola pakoda recipe, ribbon pakoda recipe, how to make ribbon pakoda at home, ribbon pakoda recipe with gram flour, kadalai maavu ribbon pakoda, pakoda seivathu eppadi, prepare ribbon pakoda at home, diwali snack recipes, diwali savory snack, snack varieties south Indian