

# Easy Suzhiyam Recipe / Diwali Sweet Recipe

Suzhiyam / Suzhiyan / Seeyam is a traditional deep fried sweet dish prepared during diwali. Suzhiyam is my favourite sweet since my childhood days and it is must in our house during diwali. Ingredients and method of making suzhiyam may vary from one place to other.

To make Sweet suzhiyam / seeyam recipe, you need channa dal, coconut, jaggery and cardamom for inner stuffing and for outer covering, I used maida batter. You can replace it with urad dal batter or rice batter for outer covering. You can also make savoury suzhiyam, by placing dal for stuffing.

Try this easy suzhiyam recipe for diwali, share it with your loved ones and enjoy.



## **Ingredients for Easy Suzhiyam / Suzhiyan Recipe**

## **For Outer Covering**

- 1 Cup of Maida
- 1/4 Tsp of Baking Soda
- Salt and water as required

## **For Inner Stuffing**

- 1 Cup of Channa Dal (Bengal Gram)
- 1 Cup of Jaggery
- 3 Tbsp of Grated Coconut
- 3 Cardamom, crushed
- 2 Tbsp of Ghee

# **Method for Easy Suzhiyam / Suzhiyan Recipe**

## **For Inner Stuffing**

- Soak the channa dal for 1 hr. Pressure cook the dal for 3 whistles. The dal should be soft and hold its shape. Let it cool down, drain all the water, make sure there is no water in it and then grind it in mixie.
- Heat a pan with little water and add jaggery, stir well until you get 1 string consistency.
- Add channa dal paste, crushed cardamom, grated coconut and ghee to the melted jaggery. Mix everything until combined. Turn off the flame.
- Cool until the mixture thickens. Let the mixture cool completely.
- Divide the mixture into equally sized balls.

## **For Outer Covering**

- In a bowl, mix maida, baking soda, salt and water to dosa batter consistency.

## **To Make Seeyam**

- Heat oil in a pan to deep fry.
- Dip the balls one by one in the batter and drop them in hot oil.
- Fry them in a hot oil, cook on both sides and remove it from oil, drain them in paper towel.
- Yummy Suzhiyam is ready to serve.

## **Tips**

- You can replace it with urad dal batter or rice batter for outer covering.
- You can stuff with green moong dal or any dal for savoury version.
- The batter shouldnot be runny, otherwise the seeyam will absorb more oil.



Tags : [suzhiyam](#), [suzhiyan](#), [suzhiyam recipe](#), [suzhiyam recipe in tamil](#), [how to make suzhiyam recipe](#), [easy suzhiyam recipe](#), [suzhiyam meaning](#), [suzhiyam seivathu eppadi](#), [suzhiyam recipe blog](#), [sweet suzhiyam](#), [diwali suzhiyam](#), [easy diwalisweets](#)

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# Spicy Garlic Karasev Recipe / Easy Diwali Snack



Garlic karasev is an easy to make savory recipe for diwali. Garlic karasev also called Poondu karasev in tamil. I saw this easy karasev recipe long back in a tamil magazine. I really love this karasev recipe as it has garlic and pepper flavour in it. This karasev is little spicy in taste, because of using ground red chilly paste, you can cut the amount of red chillies according to our spicy level. Usually Karasev is made using perforated laddle or murukku press. If you don't have any of them, use vegetable grater instead like I did. Making karasev is very simple procedure so go ahead and try this spicy garlic karasev for diwali 2014 share it with your loved ones or you can also have this karasev for evening snack with

a cup of tea.

## **Ingredients for Spicy Garlic Karasev Recipe**

- 2.5 Cups of Gram Flour (Kadalai Maavu)
- 1 Cup of Rice Flour
- 1 Tsp of Ghee
- Pinch of Asafoetida
- 1/4 Tsp of Baking Soda
- Salt as required
- Oil to deep Fry

### **To Grind**

- 6-10 Red Chilies
- 5 Garlic Cloves
- 1 Tsp of Black pepper

## **Method for Spicy Garlic Kara Sev Recipe**

- Sieve both the flours in a bowl. To that bowl, add asafoetida and salt.
- In a mixie, grind all the ingredients listed under “To Grind” to a paste.
- In a separate bowl, add ghee and baking soda, rub well with your fingers until you get nice foam. Add this to the flour bowl, to that add ground paste and mix well by adding little by little water to form a smooth dough. Divide the dough into 3 parts.
- You can use murukku press or perforated laddle to make kara sev. I don't have that laddle, so I used vegetable grater.
- 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 grater, rub it through the holes, directly to the hot oil. Now dough falls into the hot oil in the shape of small sticks.

- Fry the karasev until it turns golden brown colour or until sizzling sound stops.
- Remove from oil, drain it in a paper towel.
- Delicious, crispy garlic karasev is ready to serve for evening snack or for diwali.

## **Tips**

- You can do karasev either with laddle or murukku press or grater like I did.
- 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 karasev.
- While frying, always wipe the other side of the grater with a wet cloth, so that you get a nice shaped karasev.
- Instead of ghee, add hot oil to the flour.
- Store it in an airtight container.



Tags : [karasev](#), [karasev recipe](#), [garlic karasev recipe](#), [pepper karasev](#), [how to make spicy garlic karasev recipe](#), [easy diwali snacks](#), [diwali snacks 2014](#), [prepare diwalisnacks](#), [prepare karasev recipe](#), [deepavali snack recipes](#)

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**[Easy Ragi Almond Ladoo Recipe](#)**

# Ragi Almond Ladoo



Looking for some healthy sweet recipe for diwali, then try this easy ragi almond laddoo recipe. Ragi is called Finger millet in english. Ragi are rich in calcium, fiber and they are good for weight loss and to reduce cholesterol.

To make this ragi laddoo (pearl millet laddoo), you need some ragi flour, sugar, ghee and nuts. You can use store bought ragi flour or sprouted ragi flour to make this laddoo. You can add powdered jaggery instead of powdered sugar for sweetness.

Though they don't look appetising, they are very nutritious and healthy laddoo recipe to make for diwali 2014.

## How to make Ragi Almond Laddoo Recipe

Preparation Time : 10 mins

Cooking Time : 10 mins

Serves : 10 laddoos

## Ingredients for Ragi Almond laddoo recipe

- 1 Cup of Ragi Flour (Finger Millet)
- 3/4 cup of Powdered Sugar
- 1 Tbsp of Milk
- 3 Tbsp of Ghee (Clarified Butter)
- 1/2 Tsp of Cardamom Powder
- Few Cashews to garnish.
- 7-10 Almonds

## Method for Ragi Almond laddoo recipe

- Heat ghee in a pan, roast the almonds, grind it to a coarse powder.
- In the same pan, roast the ragi flour for 5 mins in a low flame. Transfer this roasted ragi flour to a bowl.
- Add powdered sugar, warm ghee, milk, powdered almond powder, cardamom powder, mix well .
- Take this mixture and roll into small laddos. Garnish with cashews.
- Yummy and healthy ragi laddo are ready to serve.

### Tips

- You can add powdered jaggery instead of powdered sugar.
- Follow the same recipe to make kambu laddoo (pearl millet

ladoo )

- While making ladoo, make sure the mixture is warm so that it binds.
- You can use any nuts of your choice like pistachios, hazelnut, walnut etc.
- To enhance taste of this ladoo, additionally you can add sesame seeds or peanuts.



.Tags : [ragi ladoo](#), [ragi ladoo recipe](#), [ragi almond recipe](#), [easy ragi ladoo](#), [how to make ragi ladoo](#) , [prepare ladoo for diwali](#), [pearl millet ladoo recipe](#), [millet recipe](#), [ladoo recipe](#), [easy diwali sweet recipe](#), [sweet recipe for diwali2014](#),