

[Vinayagar Chaturthi Recipes / Ganesh Chaturthi Recipes](#)



In 2016, Vinayagar Chaturthi (Ganesh Chaturthi) falls on 5th of September. Here are the Vinayagar Chaturthi Recipes / Ganesh Chaturthi Recipes 2016 from Foodybuddy. Wishing you all Happy Vinayagar Chaturthi in Advance..Below you can see the list of recipes, I have attached sweet and savory recipes so **click on the below links** to get the recipes ☐

Here you can find the collection of ganesh chaturthi recipes –

ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

Vinayagar Chaturthi Recipes 2016 / Ganesh Chaturthi Recipes

Kozhukattai Recipes

1. Thengai Poorna Kozhukattai
2. Moong Dal Pidi Kozhukattai
3. Ellu Kozhukattai
4. Aval Kara Kozhukattai
5. Aval Sweet Kozhukattai
6. Sprouted Green Gram Kozhukattai
7. Peanut Coconut Kozhukattai
8. Paal Kozhukattai
9. Sigappu Arisi (Red Rice) Spicy Kozhukattai
10. Sigappu Arisi (Red Rice) Sweet Kozhukattai

Modak Recipes

1. Fried Palkova Modak
2. Chocolate Coconut Modak
3. Pancha Khadya Modak

Sweet Recipes

1. Ellu Urundai
2. Aval Ladoo

3. [Nei Appam](#)
4. [Kandarappam](#)
5. [Rava Ladoo](#)
6. [Puran Poli](#)
7. [Kaju Katli](#)
8. [Coconut Burfi](#)
9. [Rava Kesari](#)
10. [Milk Powder Gulab Jamun](#)

Payasam / Kheer Recipes

1. [Red Aval Payasam \(Poha Kheer\)](#)
2. [Arisi Payasam \(Rice Kheer\)](#)
3. [Sago Payasam](#)
4. [Moong Dal Payasam](#)
5. [Moon Dal Sago Payasam](#)
6. [Yellow Pumpkin Payasam](#)
7. [Godhumai Rava Payasam \(Cracked Wheat Kheer\)](#)
8. [Carrot Kheer](#)

Savory Recipes

1. [Urad Dal Vada](#)
2. [Aval Vadai \(Poha Vada\)](#)
3. [Sago Vadai](#)
4. [Kondakadalai Sundal](#)
5. [Sprouted Navadhanya Sundal](#)

Tags: [vinayagar chaturthi recipes 2015](#), [ganesh chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [kozhukattai recipes 2015](#), [modak recipes](#), [how to make soft kozhukattai](#), [how to make modak recipes](#), [payasam recipes](#), [urad dal vadai](#), [sundal recipes](#), [nei appam](#), [ellu urundai](#), [ladoo recipes](#), [poli recipes](#).

Peanut Coconut Kozhukattai Recipe / Easy / Sweet Kollukattai



Peanut Stuffed Kozhukattai

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a healthy and yummy kozhukattai with peanut, coconut and

jaggery filling. Making this kolukattai at home is simple. If you don't like jaggery, replace it with sugar for filling. My husband loves peanut, so I tried this kollukattai few days back. If you are a peanut lover, you will absolutely love this kozhukattai. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Also try my 10 tasty kozhukattai (modak) recipes for ganesh chaturthi

1. [Sesame Seeds \(Ellu\) Kozhukattai](#)
2. [Coconut Jaggery Kozhukattai](#)
3. [Pancha Khadya Modak](#)
4. [Sprouted Green Gram Kozhukattai](#)
5. [Aval Kara Kozhukattai](#)
6. [Sweet Aval Pidi Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Chocolate Coconut Modak](#)
9. [Mani Kozhukattai](#)(kara kozhukattai)
10. [Red Rice Kara Kozhukattai](#)
11. [Red Rice Sweet Kozhukattai](#)

How to make Peanut Coconut Kozhukattai Recipe

Peanut Coconut Kozhukattai Recipe / Easy Kozhukattai Recipe



Peanut Stuffed Kozhukattai

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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a yummy kozhukattai with peanut, coconut and jaggery filling. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 12

Ingredients

- For outer covering
- 1 cup of rice flour
- Water as required
- Salt to taste
- 1 tsp of ghee / oil
- For filling
- $\frac{1}{2}$ cup of roasted peanuts
- $\frac{1}{4}$ cup of coconut
- $\frac{1}{4}$ cup + 2 tbsp of jaggery
- 2 cardamom, crushed
- Pinch of salt

Instructions

1. In a pan, roast the coconut in a medium flame and keep it aside.
2. In a mixie, add roasted peanuts, roasted coconut, jaggery, cardamom and salt. Grind everything together. Make equally sized balls out of the mixture.
3. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add rice flour and salt, add water slowly and keep mixing with spatula.
4. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
5. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Place the peanut ball in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
6. Steam the kozhukatta in a idly pan or steamer for 10 mins.
7. Peanut cococnut kozhukattai is ready to serve.

Notes

Here I used roasted peanuts. If you don't have that. Dry roast the peanuts separately in a pan.

Add sugar, if don't like jaggery.

Adding a pinch of salt enhances sweetness.

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Verkadalai Kozhukattai

Tags: [verkadalai kozhukattai](#), [Peanut Coconut Kozhukattai Recipe](#), [Easy Kozhukattai Recipe](#), [kollukattai recipes](#), [sweet kozhukattai recipes](#), [peanut sweet kollukattai recipe](#), [peanut kollukattai](#), [how to make peanut coconut kozhukattai at home](#), [ganesha chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)

Ragi Koozh Recipe /
Kezhvaragu Koozh / Finger
Millet Porridge



Ragi Porridge

Aadi (Tamil Month) falls between the mid of July and ends in mid of August. Aadi Perukku, is a famous South Indian festival celebrated on the 18th day of the Aadi month. On that day, people worship near the rivers for the rain. It is a month of sowing the seeds since it is a peak monsoon time. During this month, prayers and poojas are offered to powerful goddesses, they prepare porridge called as Koozh (porridge) in

Tamil in large quantities and offered to the Goddess (Amman) in Temple and then they distribute as prasada to the public on sundays during aadi month.

Coming to the recipe, Aadi Koozh / Ragi Koozh Recipe/ Fingermillet Porridge is a vegetarian recipe made from Kezhvaragu (Ragi/ Fingermillet), buttermilk, salt and water. This drink is very healthy and nutritious, as they are rich in calcium (bone growth), iron (increase haemoglobin level) and good for weight loss and diabetic people. Perfect drink for summer, as it cools our body. Usually they serve with pickle / [puli kulambu](#) and small onion.

Ragi Koozh Recipe / Kezhvaragu Koozh / Finger Millet Porridge



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Prep time
8 hours 10 mins
Cook time
20 mins
Total time
8 hours 30 mins

Ragi Koozh Recipe / Kezhvaragu Kanji / Ragi Pooridge is a super cooler nutritious drink perfect to drink in summer. Served with pickle and onion

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 2

Ingredients

- To Soak
- *****
- $\frac{3}{4}$ Cup of Ragi /Finger Millet
- 2.5 Cups of Water
- Salt as needed
- Other Ingredients
- *****
- 2.5 Cups of Buttermilk
- $\frac{1}{4}$ Cup of Cooked Rice
- 10 Small onion, Peeled and Chopped
- Pickle as needed

Instructions

1. In a bowl, add ragi, water and salt. Mix well with whisk without any lumps. Leave it for overnight.
2. Heat a pan, when it is hot, add the ragi-water mixture and rice. Keep on stirring continuously in a medium flame till it becomes thick and raw smell goes off.
3. Turn off the flame and allow it to cool for 15 mins.
4. Add buttermilk (Refer notes) and salt. Mix well with whisk, add water to get thin , runny consistency.
5. Serve with small onion, green chilly, curry leaves and pickle.

Notes

To make buttermilk, in a bowl, add curd and water, whisk well with salt.

Always cook koozh in a heavy bottomed pan.

Add buttermilk after koozh completely cools down.

In terms of water quantity adjust it accordingly to your taste

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Aadi Koozh

Tags: [ragi koozh recipe](#), [ragi koozh](#), [kelvaragu koozh](#), [keppai koozh](#), [fingermillet porridge recipe](#), [ragi porridge recipe](#), [make ragi koozh at home](#), [prepare ragi porridge](#), [aadi koozh recipe](#), [koozh recipe](#), [kanji recipe](#), [Indian porridge](#), [south](#)

[indian breakfast recipe](#)