

# Pasiparuppu Javarisi Payasam / Moong Dal Sago Payasam



Pasiparuppu Javarisi Payasam / Moong Dal Sago Payasam is a traditional and delicious South Indian dessert made with moong dal, sago, jaggery, ghee and nuts. I love any kind of payasam. Usually I make [pasiparuppu payasam](#) or [sago payasam](#) or [pumpkin payasam](#) during festivals. Two months back, when my mother-in-law made this Pasiparuppu javarisi payasam for amavasai, I loved it to the core. They are finger-licking good and tasty.

Love the idea of adding sago along with moong dal. Both are very good for health and it cools our body. Yesterday was our wedding anniversary so I made this payasam using pressure cooker and I used coconut milk which makes it more rich and flavorful, we both loved it. Try this easy payasam for any special occasion and let me know in comment box how it turned out.

## How to make Pasiparuppu Javarisi Payasam

# Ingredients for Pasiparuppu Javarisi Payasam

1/3 Cup of Moong Dal  
1/4 Cup of Sago  
3/4 Cup of Jaggery  
Pinch of Salt  
1 Tbsp of Ghee  
2 Tbsp of Coconut, Grated  
2 Tbsp of Thick Coconut Milk  
3 Cardamom, Crushed  
Few Cashews and Raisins

## Method for Pasiparuppu Javarisi Payasam

In a pan, dry roast the moong dal until they turn golden brown and aromatic. Transfer it to a bowl, add sago and water and soak it for 1/2 hr.

In a pressure cooker, add dal, sago, salt and enough water, about 1.5 cups. Cook for 3 whistles and turn off the flame.

In a pan, add jaggery and 1/2 cup of water, cook in a medium flame until jaggery dissolves completely. Strain it and keep it aside.

Heat another pan, add a 2 tsp of ghee, when it is hot, add cashews, raisins, fry well until it turns golden brown, add coconut, fry for a min and transfer it to a plate.

Open the lid of the cooker, heat the cooker, in a medium flame, add jaggery and mix well, boil it for 3-5 mins.

Add roasted cashews, raisins, coconut, crushed cardamom and remaining ghee, mix well. Cook it for a min.

Finally add coconut milk, give a quick stir and turn off the flame.

Serve payasam hot or cold.

### Tips

Dry roasting the moong dal gives an aromatic flavor.

After you add coconut milk, do not boil it for long time, it starts curdling.

If you don't have coconut milk, add cow's milk to payasam.

Adjust sweetness according to your taste..I prefer payasam to be more on sweeter side so I added 3/4 cup.

Add any nuts of your choice like almonds or walnuts.

I used pressure cooker , you can also make it in pan. But it takes little more time.

# Moong Dal Sago Payasam



Tags: [pasiparuppu payasam](#), [pasiparuppu javarisi payasam](#), [moong dal payasam](#), [moong dal sago payasam](#), [pasiparuppu payasam recipe](#), [moong dal kheer recipe](#), [how to make pasiparuppu javarisi payasam](#), [prepare pasiparuppu javarisi payasam](#), [payasam recipe](#), [easy payasam recipe](#), [south indian payasam](#), [payasam with coconut milk](#), [traditional payasam recipe](#)

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# Pongal Recipes 2015

Pongal Recipes 2015 –Traditional Pongal Recipes 2015

Pongal is certainly the biggest festival of all Hindu festivals. Pongal is around the corner and this year pongal is on 15th January 2015. With this post, I want to wish all my readers **Happy Pongal**. I hope this pongal festival brings you all happiness, prosperity and peace in your life.

I have compiled all the pongal recipes includes how to make sweet pongal recipe, ghee pongal, kalkandu pongal, poli, medu vadai, payasam recipes and variety rice. Try this pongal recipes in your home and share it with your neighbour and friends. “Happy Pongal to all my readers”

# Pongal Recipes 2015



Sweet Pongal Recipe



Kalkandu Sadham



Ghee Khara Pongal



Samai Pongal



Rawa Pongal



oats Pongal



Rava Kesari



Puran Poli



Urad Dal Vada

Medu Vada



Poha (Aval) Vadai

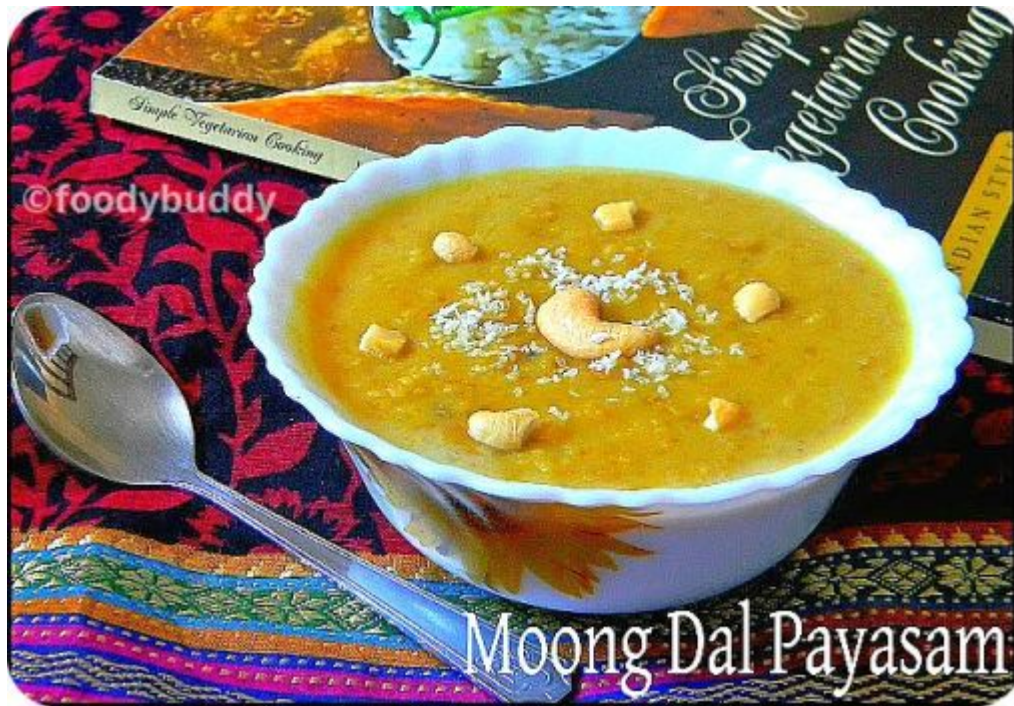
Aval Vadai



Sago Payasam



Rice Coconut Payasam



Moong Dal Payasam



Yellow Pumpkin Payasam



Lemon Rice



Tamarind Rice



Tomato Rice



Curry Leaves Rice



Mango Rice



Coconut Rice



Peanut Rice

Tags: [pongal recipes](#), [pongal recipes 2015](#), [south indian style pongal](#).

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## [Best Sweet Pongal Recipe / Sakkara Pongal](#)

**Traditional Sweet Pongal  
Recipe / Sakkarai Pongal  
Recipe / Chakkara Pongal /**

**Innippu Pongal**

**Happy Pongal to all my viewers** □ □ □



Pongal is a popular harvest festival celebrated for 4 days in second week of January in Tamilnadu. This pongal festival is considered to be a cultural one where one thank the sun god for bringing wealth and prosperity. Coming to the recipe, Sweet Pongal or sakkarai pongal is my favourite sweet dish. Every households makes sakkarai pongal recipe in a different ways. In some houses they add milk while making sakkarai pongal, but in temple style traditional sweet pongal, it is made without milk.

**To make sweet pongal recipe at home**, you need raw rice, jaggery, moong dal, cardamom, cashews and ghee. This sweet pongal looks divine and it tastes awesome with the flavors of ghee and jaggery sweetness.

Try this best sweet pongal recipe / sakkarai pongal at home during pongal or any auspicious occasions. Enjoy with your family and friends. Happy pongal again !!!

# Ingredients for Best Sweet Pongal Recipe

Prep Time :10    Cooking Time : 20 mins    Serves : 3

- 1/2 Cup of Raw Rice
- 1/2 Cup of Yellow Moong Dal
- 1 Cup of Jaggery
- Pinch of Dry Ginger Powder
- 3 Cardamom Seeds
- Pinch of Nutmeg Powder
- 10 Cashews
- 10 Raisins
- 1/4 Cup of Ghee
- 1 Tsp of Ghee
- 3 Cups of Water

## Method for Best Sweet Pongal Recipe

- Soak dal and rice separately in water for 15 mins. Drain the water.
- Dry roast the dal until nice aroma comes. In a pressure cooker, add dal, rice and 1/2 tsp of ghee along with water. Cook it for 5 whistles. Open the lid and mash it well and keep is aside.
- Meanwhile, heat a pan with 1/4 cup of water, add jaggery and wait, until it gets completely dissolves. Strain it to remove the impurities.
- Now to the cooker, add jaggery syrup, mix well in a medium flame, add ghee, cardamom seeds and keep mixing until you get the pongal consistency.
- Heat a pan with ghee, roast the cashews and raisins until it turns golden brown colour. Now transfer this nuts to pongal, finally add a pinch of dry ginger powder, nutmeg powder and mix well.
- Serve hot with ghee drizzled.

### Tips

- You can use paagu vellam, the one we use it for adirasam or use normal jaggery.
- If your pongal gets dry, add more ghee and serve.
- If you are using old rice, you need more water. If you are using new rice, it needs less water.
- If you don't have nutmeg powder and dry ginger powder, just omit it.
- Add generous amount of ghee for tasty pongal.



TAGS: [Sakkarai pongal](#), [sakkarai pongal recipe](#), [best sweet pongal recipe](#), [sweet pongal](#), [temple style sakkarai pongal](#), [kovil sweet pongal](#), [innippu pongal](#), [traditional amma style sweet pongal](#), [sweet pongal in pressure cooker](#), [how to make sweet pongal at home](#), [prepare sakkarai pongal recipe](#), [sweet pongal without milk](#), [sweet pongal with sugar](#). [sweet pongal traditional pot method](#).