

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](#)

[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](#),

KALKANDU SADAM RECIPE / SWEET PONGAL



How To make Kalkandu

Pongal Recipe (கல்கண்டு பongal)

Time is flying and my blog FoodyBuddy turned 2 today...Happy Birthday FoodyBuddy !!!!!

I sincerely thank all my fellow bloggers, enthusiasts, friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging ...This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes , I have also learnt a lot in cooking techniques and has enriched my knowledge in food photography and presentation skills ...Finally it is certainly a feeling of joy and comfort to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband and my family for their constant support and appreciation ...

To enjoy this beautiful day I have posted traditional south Indian sweet recipe – **Kalkandu sadam Recipe / Kalkandu pongal**. I love all kinds of pongal varieties but my favourite are kalkandu pongal and sakkarai pongal. I really like unique taste and the flavour of this pongal, the sweetness from sugar candy just remains in tastebuds for long time. Kalkandu sadam is given as prasatham in temples and many people offered to god during pooja.

To **make this kalkandu pongal**, all you need is rice, sugar candy, ghee and nuts. For rice, you can use raw rice or basmathi rice. Here I used small kalkandu, you can also use big sugar candy to make this sweet.

Try out this delicious and mouthwatering kalkandu sadam recipe, it just tastes divine.

Preparation Time : 10 mins Cooking Time : 15 mins

Serves : 4

Ingredients for kalkandu sadam recipe

- 1 Cup of Raw Rice
- 2 Cups of Kalkandu (Sugar Candy)
- 1 Cups of Milk
- 2 Cups of Water
- 4 Tbsp of Ghee (Clarified Butter)
- 3 Cardamom, Crushed
- Few Cashews and raisins
- Few Strands of Saffron

Method for Kalkandu Pongal Recipe

- Soak the rice for 1 hr and keep it aside.
- In a mixie, add kalkandu (sugar candy) and grind it to a fine powder.
- Heat a pan with ghee, roast the cashews and raisins until it changes colour.
- Wash the rice and add milk and water. Pressure cook this for 4 whistles. After it is done, mash the rice with the back of the ladle or use masher.
- In a medium flame, add kalkandu powder followed by ghee, keep stirring and mix well with rice. Finally add crushed cardamom, cashews, raisins and saffron. Mix well and turn off the flame.
- Serve hot with generous amount of ghee...It tastes yummy and heavenly in taste.

Tips

- You can add 1/4 cup of moong dal along with rice while pressure cooking. This step is optional.
- For sweetness, you can add jaggery along with sugar candy. Some people do like that.
- Instead of powdered sugar candy, you can add as such, as

- it will melt when you heated up.
- Add any nuts of your choice.



Kalkandu
Sadam

Tags : [kalkandu sadam](#), [kalkandu sadam recipe](#), [kalkandu pongal](#), [kalkandu pongal recipe](#), [how to make kalkandu pongal recipe](#), [prepare kalkandu sadam](#), [prepare kalkandu pongal](#), [sweet pongal recipe](#), [kalkandu sakarai pongal](#), [sugar candu pongal](#), [rock candy pongal](#), [sweet recipe with kalkandu](#), [recipe with sugar](#)

candy, easy pongal recipe, pongal festival recipe.