

# Coconut Idly Podi / Thengai Podi Recipe



Coconut Idly Podi / Coconut Milagai Podi / Thengai podi recipe is a dry spice powder with a combination of dals, red chilly, garlic and coconut. This coconut spice powder is a flavorful, simple instant powder which we always have in our pantry. They

are so aromatic and tasty because of coconut and other spices in it. This is an authentic coconut idly podi recipe which I learned from my mother-in-law. Don't get confused with idly milagai podi which is a different recipe, I will share it later. You can have this coconut podi with [idly](#) or [dosa](#) or [upma](#) or plain rice with sesame oil / ghee.

## How to make Coconut Idly Podi / Thengai Podi Recipe

Coconut Idly Podi / Thengai Podi Recipe



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Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Coconut Idly Podi / Thengai Podi Recipe is a simple and flavorful recipe. It is a great accompaniment for idly, dosa, upma and rice.

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Recipe type: Homemade

Cuisine: Indian

Serves: 3

## Ingredients

- 1 Cup of Toor Dal
- 1 Cup of Urad Dal
- 1 Cup of Freshly Grated Coconut or Dry Desiccated Coconut
- $\frac{1}{2}$  Cup of Coriander (Dhaniya)
- 1 Cup to 1 and  $\frac{1}{4}$  Cup of Red Chilly
- 10 Garlic Cloves
- $\frac{1}{4}$  Tsp of Asafoetida
- Salt to taste

## Instructions

1. Heat a pan, dry roast all the ingredients except red chilly, garlic, asafoetida and salt, till they turn golden brown color and aroma arises. Once it done, turn off the flame. Heat a pan with oil, roast the red chilly, asafoetida and garlic, till they turn golden brown color.
2. Let it cool down for 5-10 mins.
3. In a mixie, grind all the ingredients together and salt to a fine powder. Store it in an airtight container.
4. Serve it with idly or dosa or upma or rice with gingelly oil.

## Notes

Always store it in an airtight container.

To increase shelf life, use only dry spoon.

Adjust the number of red chilly according to your taste



Tags: [Coconut Idly Podi](#), [Thengai Podi Recipe](#), [coconut idly podi recipe](#), [thengai podi recipe](#), [idly podi recipe](#), [podu recipe](#), [side dish for idly dosa](#), [thengai milagai podi](#), [spiced coconut powder](#), [chutney powder](#), [thavana podi.](#), [coconut spice powder](#), [Coconut podi brahmin Style](#), [coconut podi](#), [thengai podi](#), [side dish for idly dosa](#)

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# MATAR KACHORI / GREEN PEAS KACHORI

**Matar Kachori / Green peas kachori** is a fried poori with green peas stuffing. I love to munch hot matar kachori especially the store-bought kachori from Agarwal bhavan in parrys. I used to eat a lot in my college days as my father used to get me kachori every week from Agarwal bhavan.

To **make matar kachori recipe**, you have to make the outer cover with maida or wheat. For stuffing, you need green peas, spice mix and salt. You can make variety of kachori recipe just by replacing with other stuffings like moong dal (khasta kachori), pyaz kachori (onion kachori).

Kachori with green peas is also called as **khasta mattar kachori / mutter ke kachori**, a favourite street food in **northern India**. Enjoy this matar kachori as snack with coriander chutney or tamarind chutney or aloo subzi.



**Preparation Time : 30 mins**  
**Time : 30 mins      Serves : 12**

**Cooking**

## **Health Benefits of Peas**

- They are low in fat.
- Prevents stomach cancer.
- Anti-aging, strong immune system and energy.

- Prevention of wrinkles.
- Regulates blood sugar levels.

## **Ingredients for matar kachori recipe**

### **For Pastry**

- 2 Cups of Maida (All Purpose Flour)
- 1.5 Tbsp of Oil
- Salt as required
- Water as needed

### **For Stuffing**

- 1 Cup Green Peas (Matar / Pattani)
- 1 Tbsp of Oil
- 1/2 Tsp of Cumin (Jeera)
- Pinch of Asafoetida (Hing)
- 1/2 Tsp of Coriander Powder
- 1/4 Tsp of Red Chilly Powder
- 1/4 Tsp of Turmeric Powder
- 1/4 Tsp of Fennel Powder
- 1/4 Tsp of Chaat Masala
- 1/4 Tsp of Garam Masala
- 1/4 Tsp of Amchur Powder
- Pinch of kasoori methi
- 2 Green Chillies, Chopped
- 1 Inch of Ginger, Finely Chopped
- Coriander Leaves, Finely Chopped
- Salt to taste

### **Other Ingredients**

- 2 Cups of Oil to deep fry

# Method to make green peas kachori

## Preparing the pastry

- In a mixing bowl, add maida, oil and salt. Add water little by little, knead well to form a tight dough. Cover the bowl and let it sit for 15 minutes.



## Preparing the Stuffing

- Boil the peas in cooker or microwave. Mash them coarsely using masher.
- Heat the pan with oil, add cumin, after it sizzles, add asafoetida, ginger and green chilli, fry it for a min. Add all the dry spice powders and salt. Fry them for few mins. Now stuffing is ready.



## Preparing the kachori

- Make equally sized balls out of the dough. Take one ball, roll them into small circle.
- Place a tbsp of stuffing in the centre. Gather the edges

and seal it properly. Flatten it and roll them gently into 4-5 inches in diameter.



- In the meantime, heat the oil in a pan, when it is hot, in a medium flame, fry the kachori till they become golden brown colour and crispy.
- Serve matar kachori hot with mint chutney or tamarind chutney. I had it with tomato ketchup.



## Tips

- You can follow the same recipe to make variety of kachori just by replacing the stuffing.
- For puffiness, add a pinch of baking powder to the flour and knead it.
- Stuffing should be dry, otherwise it comes out when you roll.
- Oil temperature should be in medium flame.



Tags : [kachori recipe](#), [green peas kachori](#), [matar kachori](#), [mutter ke kachori](#), [matar kachori recipe](#), [how to make matar kachori recipe](#), [prepare green peas kachori](#), [khasta mattar kachori](#), [street food recipe](#), [chaat recipes](#), [homemade kachori recipe](#), [north indian snack](#)

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## [MILK KULFI RECIPE / PAAL ICE](#) [/ HOMEMADE KULFI RECIPE](#)

Milk Kulfi Recipe / Paal Ice / Kuchi Ice is a popular Indian

frozen, creamy milk desert to enjoy in summer. I love all kinds of kulfi (qulfi) recipes but my favourite kulfi's are kesar (saffron) kulfi and mango kulfi. This milk kulfi (paal ice) is a quick and easy version of making kulfi recipe with just 5 ingredients without using heat. This kulfi recipe tastes like traditional ice cream with same taste and creamy consistency. The secret of making kulfi (paal ice) depends on good quality of milk and the amount of sugar. In this kulfi recipe, I used [homemade condensed milk](#) which brings thickness to kulfi. I really love the outcome of homemade kulfi which is so creamy and yummy. The cardamom and nuts added exotic taste to kulfi. Kids will enjoy this easy milk kulfi for sure.



Preparation Time : 10 Mins

Cooking Time : 25 mins

Serves : 3 Popsicle

## Ingredients For Milk Kulfi Recipe

- 2 Cups of Full fat Milk ( Boiled and reduced to 1/2 cup milk)
- 1/2 Cup of [Homemade Condensed Milk](#) / Store Bought Condensed Milk
- 3 Tbsp of Sugar
- 3 Cardamom, Powdered
- Nuts of your Choice – 4 Almonds and 4 Cashews, Finely Chopped

## Method

- In a mixing bowl, add full fat milk, condensed milk, sugar, powdered cardamom, chopped almonds and cashews. Mix well with a spoon.
- Pour this into kulfi moulds or mud pot. Freeze it for overnight or at least for 6-7 hours.
- Next day, immerse the moulds in water for few seconds. Kulfi just comes out easily.
- Serve immediately.

## Tips

- Use 2 % or Full fat milk to make kulfi. Don't use low-fat milk.
- To change the flavor of kulfi, add kesar (saffron) or vanilla essence or rose milk essence to the milk.
- Don't have popsicle mould, use paper cups and stick, wrap it with aluminium foil and freeze it.
- You can use either homemade condensed milk or evaporated milk.
- Adjust sugar measure according to your taste.



Technorati Tags : [kulfi](#), [kulfi recipe](#), [milk kulfi](#), [paal kulfi](#), [paal ice](#), [kuchi ice](#), [how to make kulfi recipe](#), [kulfi recipe with condensed milk](#), [easy kulfi recipe](#), [homemade kulfi recipe](#)