

Red Aval Payasam Recipe With Jaggery / Poha Kheer



Aval Payasam

As Krishna Jayanthi is around the corner, today I am posting this Red Aval Payasam Recipe With Jaggery / Poha Kheer for readers. This is a creamy and yummy traditional Indian dessert made with rice flakes, jaggery, milk, ghee and nuts. This payasam is very simple to make in a very less time. In this aval payasam recipe, I used red aval (rice flakes) which is good for health, you can also use white rice flakes. For sweetener, I used jaggery, if you don't like jaggery, use sugar. Ghee and nuts adds a rich taste while milk gives creaminess to the payasam. Even beginner and bacholer can try this easy payasam at home.

How to make Red Aval Payasam Recipe With Jaggery / Poha Kheer

Red Aval Payasam Recipe With Jaggery / Poha Kheer



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Prep time

10 mins

Cook time

15 mins

Total time

25 mins

Aval payasam recipe with jaggery / poha kheer is a yummy Indian dessert made with aval (rice flakes), jaggery and nuts.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 3

Ingredients

- $\frac{1}{3}$ Cup of Red Aval (Poha / Rice Flakes)
- $\frac{1}{2}$ Cup of Jaggery or to taste
- 2 Cups of Milk
- 2 Tsp of Ghee
- 2 Cardamom, Crushed
- Few Cashews and Raisins
- Salt to taste

Instructions

1. Heat a pan with ghee, roast the cashews and raisins. Keep it aside.
2. Heat the same pan with ghee, roast the aval for 2 mins until it turns golden brown.
3. Add boiled milk, salt and cardamom to the aval, simmer it for 15 mins.
4. In a pan, add jaggery and $\frac{1}{4}$ cup of water, boil it until it melts. Filter the impurities and keep it aside.
5. Now add the jaggery syrup to the aval milk mixture, boil it for a min and turn it off.
6. Finally add roasted cashews and raisins.
7. Yummy aval payasam is ready. Cool it and serve.

Notes

You can also make this payasam in microwave.

Adjust the amount of jaggery as per your taste.

Do not boil the milk after adding jaggery for not more than a min.

You can also grind the aval after roasting to the boiling milk.

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Poha Kheer

Tags: [red Aval Payasam Recipe With Jaggery](#), [Poha Kheer](#), [aval payasam](#), [aval jaggery payasam](#), [rice flakes payasam](#), [payasam recipes with jaggery](#), [how to make aval payasam at home](#), [prepare aval payasam with jaggery](#), [aval payasam recipe](#), [aval recipe](#), [aval sweets](#), [gokulahastami sweets](#), [krishna jayanthi sweets](#), [aval payasam with sugar.](#), [Red aval payasam recipe](#)

Mint Mushroom Biryani Recipe / Easy Mint Biryani



Mint mushroom biryani recipe / easy mint biryani is a flavorful one pot meal that can be done very quickly. Who doesn't like mint flavor ? the aroma of mint while cooking in cooker makes us feel hungry, right ? I love mushroom ☐ , So I used mushroom along with mint in this biryani. you can add any vegetables like peas or carrots and customize the recipe. I

already posted [mint pulao recipe](#). This easy mint biryani has a dominant flavor of mint, mildly spiced and with dollop of ghee absolutely it tasted rich and yummy. You can pack this mint biryani for kids lunch box or office goers lunch box. Serve them with [raita](#) or [potato kurma](#).

Also try my other biryani recipes

- [Mushroom biryani](#)
- [Coconut milk biryani](#)
- [Mixed Vegetable Biryani](#)
- [Easy Vegetable Biryani](#)
- [Kuska Biryani](#)

How to make Mint Mushroom Biryani Recipe

Mint Mushroom Biryani / Easy Mint Biryani



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Prep time

20 mins

Cook time

15 mins

Total time

35 mins

Mint Mushroom Biryani is a flavorful one pot meal made from fresh mint leaves and mushroom. Serve this biryani with raita or potato kurma.

Author: gayathri ramanan

Recipe type: main lunch

Cuisine: Indian

Serves: 2

Ingredients

- 1 Cup of Basmathi Rice
- 7 Baby Bella Mushroom or any mushroom, Chopped
- 2 Tsp of Oil
- 2-3 Tsp of Ghee(clarified butter)
- 3 Cloves
- 1 Big Cinnamon Stick
- 1 Cardamom (Green)
- 1 Black Cardamom
- $\frac{1}{2}$ Tsp of Fennel Seeds
- 1 Bay Leaf
- 1 Red Onion, Chopped
- 2 Tsp of Ginger Garlic Paste
- 1 Tsp Coriander Powder
- $\frac{1}{2}$ Tbsp of Lemon Juice
- Salt to taste
- 2 Cups of Water
- 1 Tbsp of Fried Onions (optional)
- To Grind
- _____
- 1 Cup of Mint Leaves (Fresh), Tightly packed
- $\frac{1}{4}$ Cup of Coriander Leaves
- 3 Green Chilly

Instructions

1. Soak the basmati rice for 20 mins, drain the water and wash it twice in tap water. Keep it aside.
2. In a blender (mixie), add green chilly, mint, coriander leaves and water, grind it to a fine paste.
3. Heat a cooker with oil and add 2 tsp of ghee, when it is

hot, add cloves, cinnamon, cardamom (black and green), bay leaf and fennel seeds, fry it for few secs.

4. Add onion and little salt, fry until it turns golden brown.
5. Add ginger garlic paste, fry until raw smell goes off.
6. Add ground mint paste, coriander powder and mushroom, fry well for 2 mins.
7. Add basmati rice, water, salt and fried onions, mix well. Cook this for 2 whistles in a pressure cooker.
8. Open the cooker, add lemon juice and ghee, gently mix well with fork.
9. Hot, flavorful mint mushroom biryani is ready to serve with raita.

Notes

You can use any vegetables of your choice like carrots or potato or peas.

Adding ghee gives a rich taste.

Adding lemon juice is must because that gives tartness to this biryani. Please dont avoid it.

I used 3 green chilly, if you want less spicy. Reduce it to 2. Green chilly adds a flavor to this rice.

If you want, you can add garam masala.

Mint Mushroom Biryani



Tags: [mint mushroom biryani](#), [mint mushroom biryani recipe](#), [easy mint biryani](#), [quick biryani recipe](#), [how to make mint mushroom biryani at home](#), [prepare mint biryani](#), [mint recipes](#), [biryani recipes](#), [lunch box rice dishes](#), [mushroom biryani with mint](#), [cooker mint biryani](#), [kids lunch box ideas](#)

[Mangalore Bonda Recipe / Maida Bonda / Quick Snack](#)

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Mangalore Bonda

Mangalore bonda recipe / maida bonda / Goli Baje is a quick evening south Indian snack that can be made in 30 mins. This mangalore bonda is from Mangalore cuisine, they are made from maida (All Purpose Flour), sour curd, rice flour, ginger, green chilly and other spices. Yesterday, it was raining outside, so I made this yummy bonda for evening snack and we had it with hot masala chai and chutney. The recipe for

making bonda is straight forward and easy, mix all the ingredients in a bowl, leave it for 15 mins and finally deep fry it in hot oil. Personally, I don't like to buy snacks from outside as they are too oily and not hygienic. So I always make it in my home. One thing I love about this bonda are they are lightly crisp on outside and they are soft and porous on inside. Make sure you serve this mangalore bonda **hot** as they become too soft after cooling because of maida. You can make this bonda for party or for guests. Even bachelors can do this snack easily. Serve them with [coconut chutney](#) or [green chutney](#) or [onion tomato chutney](#) or ketchup.

Also try my other evening snacks

- [mysore bonda](#)
- [Wheat Bonda](#)
- [Samosa](#)
- [Green Peas Kachori](#)
- [Sabudana Aloo Vada](#)
- [Poha \(Aval\) vadai](#)

How to make Mangalore Bonda Recipe / Maida Bonda / Goli Baje

4.0 from 1 reviews

Mangalore Bonda Recipe / Maida Bonda / Goli Baje



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Prep time

20 mins

Cook time

20 mins

Total time

40 mins

Mangalore Bonda Recipe / Maida Bonda / goli baje / is a quick evening Snack made from maida. Served with tea and coconut chutney / mint chutney / ketchup

Author: gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 10 bonda

Ingredients

- $\frac{3}{4}$ Cup of Maida (All purpose flour)
- 1 Tbsp of Rice Flour
- $\frac{1}{2}$ Cup of Sour Thick Curd (Yogurt)
- $\frac{3}{4}$ Tsp of Cumin
- $\frac{3}{4}$ Tsp of Black Pepper, Crushed
- 1 Inch Ginger, Finely Chopped
- 1 Green Chilly, Finely Chopped
- Few Curry Leaves, Finely Chopped
- Few Coriander Leaves, Finely Chopped
- $\frac{3}{4}$ Tsp of Salt or to taste
- $\frac{1}{2}$ Tsp of Baking Soda
- Pinch of Asafoetida
- Oil to deep fry

Instructions

1. Wash and finely chop the green chilly, ginger, curry leaves and coriander leaves.. Crush the black pepper in mortar and pestle.
2. In a mixing bowl, add all the ingredients except oil. Mix everything with hand or beat well with whisk until everything is combined.
3. Leave the batter in counter top for 20 mins.
4. Heat a pan with oil, when it is hot, add small ball of

batter, when it comes up immediately, it means oil is hot. Gently add spoonful of batter to hot oil or keep a small bowl of water to wet your hands. Use your hands to gently drop the batter into the oil, cook both sides until golden brown.

5. Fry it in a medium flame and make sure inside gets cooked.
6. Drain it in a paper towel.
7. Yummy bonda is ready to serve and enjoy with a cup of tea or coffee.

Notes

The batter should not be too thick or thin. If your batter is watery, bonda will absorb more oil.

Don't add water to the batter, just add the sour thick curd alone.

Don't use fresh curd. It should be sour in taste like 1 or 2 day old curd.

If your batter is runny, keep it in fridge for sometime and cook later.

Always fry the bonda in a medium flame. If you cook it in high flame, inside won't get cooked. If it is too low, bonda will absorb oil.

Adding rice flour gives little crispness to outside.

If you open the bonda, it will be soft and porous. That's a right consistency.

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Maida Bonda

Tags: [Mangalore bonda](#), [mangalore bonda recipe](#), [maida bonda](#), [goli baje](#), [mangalore snack](#), [bonda recipe](#), [crispy bonda recipe](#), [how to make mangalore bonda](#), [prepare goli baje at home](#), [how to make hotel style bonda at home](#), [quick evening snack](#), [south indian snack](#), [kids snack recipe](#)