

# Jigarthanda Popsicle Recipe / Madurai Jil Jil Jigarthanda Kulfi



[Jigarthanda](#) is a popular milk based energy drink sold in many

restaurants and road side shops in south India. Jigar means “liver /heart /mind” Thanda means “cooling”. Jigarthanda Popsicle is prepared with almond tree gum (Badam Pisin), nannari syrup, milk and sugar. I already posted the [authentic madurai Jigarthanda recipe](#) in my blog. This is my favourite drink and I will never miss this drink when ever I go to Madurai.

Coming to the jigarthanda popsicle recipe, here I used vanilla extract in place of nannari syrup and I used [condensed milk](#) in place of ice cream. I have no idea whether this jigardhanda popsicle available in shops, this is my own creative recipe by following the jigarthanda recipe. The idea of making this popsicle was in my mind for long time, at last I tried it last week. **Woo-oooh**, it was so rich, creamy and yummy. Here in US, summer has started it’s getting hot so this madurai jil jil jigarthada kulfi helps me to cool the body instantly. I bet the kids will love this for sure. Hope you will give this a try and let me know how it turned out. Also try my other popsicle recipes.

1. [Homemade Kulfi](#)
2. [Pineapple Popsicle](#)

Badam Pisin



[How to make Jigarthanda Popsicle Recipe](#)

**Madurai**  
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**Popsicle**



Jigarthanda Popsicle



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Prep time

8 hours

Cook time

30 mins

Total time

8 hours 30 mins

A creamy and yummy Jigarthanda popsicle is a milk based popsicle made with badam pisin, vanilla extract, milk and sugar.

Author: Gayathri Ramanan

Recipe type: Dessert

Cuisine: Indian

Serves: 3 popsicle

Ingredients

- 4 Tbsp of Badam Pisin from 2 small stones
- 5 Tsp of Sugar
- $\frac{1}{4}$  Cup of Condensed Milk
- 2 Cup of Full Fat Milk reduced to  $\frac{1}{2}$  cup of milk
- 1 Tsp of Vanilla Extract
- Pinch of Salt

Instructions

1. Soak the badam pisin in water for overnight or until it blooms.
2. Boil the milk in a heavy vessel on a slow flame to prevent burning. Boil till the milk reduced to  $\frac{1}{2}$  cup milk. Let it cool for 30 mins.
3. Now to the milk, add sugar, condensed milk, badam pisin,

salt and vanilla extract. Mix everything well with a whisk.

4. Pour this into a mold and freeze it for overnight.

5. Rich, creamy and yummy jigarthanda popsicle is ready to serve.

#### Notes

If you don't get badam pisin, try it with agar agar.

Add ice cream or store bough paal kova in place of condensed milk.

You can replace vanilla extract with nannari syrup or rose essence.

If you like nuts, add your favourite chopped nuts.

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Tags: [jigarthanda recipe](#), [jigardhanda popsicle](#), [jigarthanda popsicle recipe](#), [jigarthanda kuchi ice](#), [madurai jigarthanda](#)

[popsicle](#), [jigarthanda cool drink popsicle](#), [how to make jigarthanda popsicle](#), [prepare jigarthanda popsicle](#), [authentic madurai jil jil jigarthanda popsicle](#)

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## **Samosa Recipe / Aloo Mutter** **Samosa (Punjabi Style)**

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## *Punjabi Samosa*

Samosa recipe / Potato peas samosa / Aloo mutter samosa, a type of stuffed and fried pastry, are one of the most popular street food in India. You can find this famous snack sold in

all Indian stores outside India. Aloo mutter samosa are excellent appetizers and it goes well with hot cup of chai (tea). Making samosa at home is not that difficult, they are very easy. To get a perfect punjabi samosa, there are three important factors involves they are dough consistency, thickness of the rolling dough and finally medium oil temperature. Here I used potato and peas filling, you can use any vegetables for stuffing like paneer and peas, mushroom and peas, mixed veggies. Just follow the below instructions, you will get nice crispy and flaky samosa for sure and it just tastes like restaurant style samosa. You can have samosa with [green chutney](#) or tomato ketchup or tamarind chutney.

## How to make punjabi samosa recipe

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*Samosa*

## Ingredients for samosa recipe

Preparation Time: 45 mins Cooking Time: 30 mins Serves:8 samosa

### For outer cover

- 1 Cup of All Purpose Flour(Maida)
- 1/2 Tsp of Ajwain (carom seeds)
- 3/4 Tsp of Salt or to taste
- 2 Tbsp of Ghee (Clarified Butter)
- Little less than 1/4 Cup of Cold Water

### For potato and peas filling

- 1 Big Yellow Potato
- 1/2 Cup of Green Peas (Frozen)
- 1/2 Inch of Ginger
- 1 Green Chilly
- 2 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- 1 Tsp of Garam Masala
- 1/2 Tsp of Cumin Seeds
- 1/2 Tsp of Fennel Seeds
- Pinch of Asafoetida
- 7 -10 Cashews, Crushed
- 1/4 Tsp of Crushed Black Pepper
- 2 Tsp of Coriander Leaves, Chopped
- 1 Tsp of Lemon Juice
- Pinch of Dry fenugreek Leaves (kasuri methi)
  - Salt to taste

### Other Ingredients

- Oil to deep fry

## Method for samosa recipe

### For the outer cover

- In a bowl, mix flour, ajwain, salt and butter with your hand until you get crumbly texture. Slowly add water, mix and knead well to get a stiff dough. Cover and let it sit for 30 mins.



### For potato and peas filling

- Steam it or microwave the potatoes for 5 mins. If you are doing it in microwave, prick the potato here and there with fork before cooking.
  - Peel the skin and chop them into cubes with knife.
- In a mortar and pestle, crush the ginger and green chilly to a paste .
- Heat a pan with oil, when it is hot, add cumin seeds, after it crackles, add ginger-green chilly paste, saute this for a min until raw aroma goes away.
  - Add peas and potato, saute this for 2 min in a high flame.
- In a low flame, add coriander powder, red chilly powder, garam masala, black pepper and salt, saute this for 2-3 mins continuously and turn off the flame.
  - Finally add lemon juice, crushed cashews, fennel seeds, kasuri methi and cilantro (coriander leaves), mix well. Now the filling is ready.



### Shaping, stuffing and frying of samosa

- Make an equally sized ball with dough. You will get 4 balls.
- Take each ball and roll it in your palm to get a smooth ball.
- Then roll it using rolling-pin to a round shape. Cut it into half using knife. now you take a semi-circle pieces, using your finger tips, apply water on the straight edges of the pastry and make a fold in the shape of triangle as shown in the below picture and seal along the fold like cone shape.
- Place the stuffing inside the cone, using fingertips, wet the circumference of the cone with water. Press both the edges together. Make sure there are no opening. Repeat the same process for the rest of the dough.
  - Meanwhile heat a pan with oil to deep fry, when it is hot (350°F), to check the oil is hot, add a pinch of dough, when it raises up immediately, oil is ready to fry.
- Reduce the flame to medium and maintain the same oil temperature throughout frying, gently slide the samosa into the hot oil, fry both the sides of the samosa until it turn golden brown.
  - Fry the rest of the samosa in the same way.
  - Serve the samosa with [green chutney](#) or tomato ketchup.



### Tips

- You can also bake samosa in your oven. I have not tried it, if I try will post it in future.
  - If you have amchur powder (dry mango powder), you can avoid lemon juice.
  - If you have leftover dough, then make papdi out of it.
- Sometimes bubbles will appear, this may be due to high temperature of oil or softness of the dough.
- You can have any veggie stuffing of your choice like mixed vegetables or onion or mushroom peas etc.
  - You can also make samosa with wheat flour.



Tags: [samosa recipe](#), [aloo muttar samosa recipe](#), [punjabi samosa](#), [punjabi samosa recipe](#), [aloo samosa](#), [potato peas samosa recipe](#), [samosa with potatoes and peas](#), [potato samosa](#), [how to make samosa recipe at home](#), [prepare easy samosa recipe](#), [Indian](#)

[snacks](#), [indian street food](#).

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## **Pineapple Popsicle / Summer Treat for Kids**

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# Pineapple Popsicle

Popsicle season is back. So I made this easy, delicious Pineapple Popsicle. These Popsicle are so yum and refreshing. With just 3 ingredients, you can make this pineapple popsicle

at home easily. This is a perfect summer treat for kids and adults. Enjoy this frozen pineapple pop on hot summer day. Also check my [paal ice / milk popsicle/ Homemade Kulfi](#)

# How to make Homemade Pineapple Popsicle

## Ingredients for Pineapple Popsicle

Preparation Time: 10 mins Freezing Time: 4hrs Serves:1

- 150 gms(5oz) of Chopped Pineapple
  - 1/4 Cup of Full Fat Milk
  - 2 Tbsp of Sugar or Honey

## Method for Pineapple Popsicle

- Remove the skin with knife, wash and chop the pineapple into small pieces.
- In a blender, add chopped pineapple, milk and sugar/honey, blend it to a smooth purée.
- Transfer this purée to a Popsicle mold or paper cups like I did.
- Freeze it for 4 hrs or overnight. After 1/2 hr, insert the Ice cream stick in the middle of the cup, then freeze it again.
- Then carefully show the bottom part of the cup in running tap water, set aside for 2 mins then slowly remove it from the cup.
  - Serve immediately.

## Tips

- If you have Popsicle mold use them otherwise use paper cups or ice cube tray.
  - Freeze it 4 hrs or overnight.
- For de moulding, show the Popsicle in tap water, then carefully pull the sticks.
  - Adjust the sugar according to your taste.

# Pineapple Popsicle



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tags: [pineapple Popsicles](#), [Popsicle recipe](#), [summer treat Popsicles](#), [Popsicle ideas with pineapple](#), [fruit Popsicle](#), [homemade pineapple popsicle](#)