

Easy Mysore Bonda Recipe / Ulundu Bonda

Mysore Bonda



Mysore bonda or ulundu bonda is a deep fried evening snack from mysore, made with urad dal, rice flour and spices. This

easy mysore bonda recipe is very famous in south India. You can make mysore bonda recipe with maida, that has different taste and not healthy too. So I made authentic mysore bonda with urad dal. This mysore bonda are easy to make, very crispy on outside and soft on inside, the coconut bits in between adds a little crunch, aroma of spices and colour of bonda makes appetizing. Serve this mysore bonda as an evening tea time snack along with cup of tea or coconut chutney. Try this easy mysore bonda recipe at home and enjoy.

How to make mysore bonda recipe at home

Ingredients for Easy mysore bonda recipe

Preparation Time : 1.5 hrs (soaking)

Cooking Time: 30 mins

Serves: 16

- 1/2 Cup of Urad Dal
- 2 Tsp of Toor Dal
- 2 Tsp of Rice Flour
- 1 Tbsp of Coconut Bits
- 1/2 Inch of Ginger
- 2 Green Chilies
- 1/4 Tsp of Asafoetida
- 2 Tsp of Black Pepper, Grind it coarsely
- 1 Tbsp of Coriander Leaves and Curry leaves
- Salt to taste
- Oil to deep fry

Method for Easy Mysore Bonda Recipe

- Soak both urad dal and toor dal in water for 1.5 hrs. After that wash the dals in running water and grind it in a grinder by adding required water until the batter turns smooth and fluffy. Transfer it to a bowl.
- Chop the green chilies, coriander leaves, curry leaves and ginger finely.
- To the batter, add chopped green chilies, ginger, rice flour, coconut bits, asafoetida, black pepper, coriander leaves, curry leaves and salt. Mix well with hand.
- Heat oil in a pan, keep a small bowl of water to wet your hands. Wet your hands and take a small batter and shape it into a ball and gently drop it into the oil (use your thumb to gently drop the batter into the oil).
- Fry both the sides until it turns golden brown. Fry it in a medium flame and make sure inside gets cooked.
- Drain it in a paper towel and enjoy with a cup of tea.

Tips

- Use less water while grinding the batter. If you add more water, bonda will absorb more oil.
- If your batter is runny, keep it in fridge for sometime and cook later.
- Always fry the bonda in medium high flame. If you cook it in high, inside won't get cooked. If it is too low, bonda absorbs oil

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Ulundu Bonda

Tags: [mysore bonda](#), [mysore bonda recipe](#), [easy mysore bonda recipe](#), [how to make mysore bonda at home](#), [prepare mysore bonda](#), [ulundu bonda](#), [ulundu bonda recipe](#), [bonda recipes](#), [south indian snacks](#), [easy evening snack recipe](#), [no-onion-no-garlic-snack](#)

RICE COCONUT KHEER RECIPE WITH JAGGERY

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Rice Coconut Kheer

Wishing you all Happy New Year...Arisi Thengai Payasam / Rice Coconut kheer recipe / Rice milk pudding with jaggery is a traditional payasam which we make during festival occasions like Diwali, New year. This arisi thengai payasam recipe / Rice payasam recipe is a south Indian kheer made with rice, milk, coconut, jaggery, ghee and nuts. For sweetness, you can use either sugar or palm jaggery or jaggery. I really love this kheer because of coconut and ghee flavor. Try this quick and easy to make rice payasam with jaggery for any special

occasions and enjoy !!!

INGREDIENTS FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

Preparation Time : 20 mins Cooking Time : 20 mins Serves – 3

- 1/4 Cup of Basmathi Rice
- 2 Cups of Full Fat Milk (Boiled and Cooled)
- 3/4 Cup of Water
- 3/4 – 1 Cup of Jaggery
- 2 Tbsp of Dessicated Coconut
- 1/4 Tsp of Cardamom Powder
- 10 Roasted Cashews
- 10 Raisins
- 5 Almonds
- 5 Saffron Strands
- 1 Tbsp of Ghee

METHOD FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

- In a pressure cooker, add 1 tsp of ghee and roast the rice until nice aroma comes. You can grind the rice coarsely at this stage, this is optional. You can even cook the rice like I did. Add roasted rice and 1 cup of milk, cook it for 3 whistles. Open the cooker after pressure releases on its own, add the remaining milk and switch on the flame again.
- In the mean time, heat a pan with little water and jaggery, wait until it completely dissolves. Once you done and filter it. Keep it aside. In the same pan, add 1/2 tsp of ghee and add coconut, roast it and keep it aside.
- You keep on stirring the milk, after the milk turns thick, add melted jaggery and stir well.

- Add coconut, remaining ghee, cardamom powder, saffron strands and roasted nuts, mix well. Once you done, turn off the flame.
- Chill the payasam in fridge and serve cold. You can also serve hot after full course south Indian meals.

Tips

- More you add rice, thicker the payasam will be. So add it accordingly.
- You can also add fresh coconut bits instead of dessicated coconut.
- For sweetness, you can use either sugar or palm jaggery or jaggery.
- You can also use milkmaid instead of milk.
- Add nuts of your choice.
- Colour of payasam depends on the quality of jaggery.



Arisi Thengai Payasam

Tips: [arisi thengai payasam](#), [arisi payasam recipe](#), [rice payasam recipe](#), [rice coconut kheer recipe](#), [rice kheer recipe with jaggery](#), [rice payasam with coconut](#), [payasam recipe](#), [kheer recipe south indian](#), [how to make arisi payasam](#), [milk pudding](#), [payasam with jaggery](#).

5 mins Instant Wheat Bonda Recipe



Wheat bonda / Godhumai bonda is an easy to make deep fried

evening snack that can be made in 5 mins. To **make instant what bonda**, you need wheat flour, leftover dosa batter, onion, red chilly powder, baking soda and salt. You can make this Instant Wheat bonda for unexpected guests to home or give to kids as after school snacks. But I had it as side dish for rice. Yes..if you don't have any vegetables to make side dish for rice, make this bonda as side dish. It tastes good with hot sambar rice. Serve this instant wheat bonda with chutney of your choice. Try this 5 mins instant wheat bonda recipe for evening snack and let me know how it turned out.

How to make 5 mins Instant Wheat Bonda Recipe

Preparation Time : 2 mins Cooking
Time : 5 – 10 mins Serves : 3

Ingredients for 5 mins Instant Wheat Bonda Recipe

- 15 Tbsp of Wheat Flour
- 3/4 Cup of Leftover Idly/dosa Batter
- 3 Medium Size Onion, Finely Chopped
- 2 Tsp of Red Chilly Powder
- Few Coriander Leaves
- Few Curry Leaves
- 1/2 Tsp of Baking Soda
- 1 Tsp of Salt or to taste
- Pinch of Asafoetida
- Water as required
- Oil to deep fry

Method – 5 mins Instant Wheat Bonda Recipe

1. In a bowl, add all the ingredients except oil and water. If your batter is thick, you can add little water to the flour. Mix everything to bonda batter consistency, but not watery.
2. Heat a pan with oil, when it is smoking hot, take the batter in your hand and drop little balls into the hot oil, cook both sides of bonda until it changes to golden colour, remove them from the hot oil.
3. Hot, crispy, yummy wheat bonda is ready to serve with chutney of your choice like coconut chutney or tomato chutney.

Tips

- You can use green chillies in addition to red chilly powder.
- Add any vegetables of your choice to the batter.
- If you want, you can add some grated ginger to it.

Wheat Bonda



Tags : bonda, bonda recipe, Instant wheat bonda, 5 mins instant wheat bonda recipe, how to make instant wheat bonda recipe ,prepare wheat bonda recipe, wheat snacks recipe, kids after school snacks, snacks for guests, deep fried snacks.
evening snacks