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.
- Wihile 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

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MINT CHUTNEY CUCUMBER

SANDWICHES



This delicious mint chutney cucumber sandwiches go perfectly with a cup of afternoon tea or for brunch. You can see this kind of veg sandwiches in India and it is called English tea time sandwich.

What adds flavor to this mint cucumber sandwich recipe is the mint chutney, mint adds flavour and cooling effect and other spices are italian seasoning, salt and pepper. I made this mint chutney in advance, so it is very easy for me to prepare morning breakfast. You can add any grated cheese to enrich the taste of this sandwich like mozzarella cheese or cream cheese. Anyone who love cucumber sandwiches will surely enjoy this sandwich.

You can serve this sandwiches either hot or cold. Try this easy and yummy mint chutney cucumber sandwiches for evening or

party snack or for picnic or small get together.

How to make Mint cucumber sandwich recipe

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

INGREDIENTS FOR MINT CHUTNEY CUCUMBER SANDWICH

- 4 Slices of Bread (White or wheat bread)
- 1/4 Cup of Mint Chutney
- 2 Big Tomatoes
- 1 medium Size Cucumber
- Dash of Italian Seasoning (optional)
- Salt and pepper to taste
- Butter as required

METHOD FOR MINT CHUTNEY CUCUMBER SANDWICH

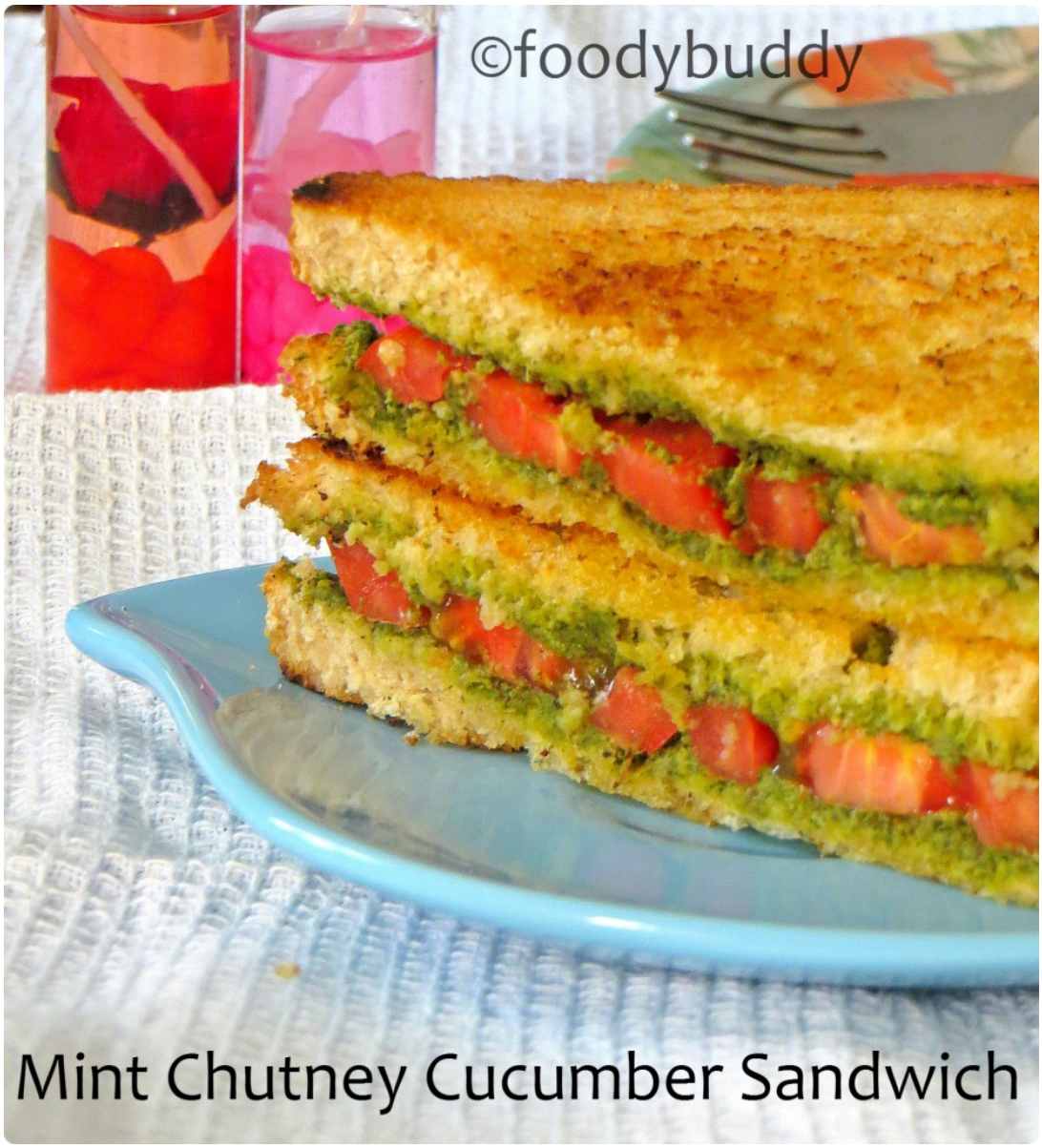
- For south Indian mint chutney click here for the recipe. To get quick mint chutney, In a blender, add mint leaves, onion, yogurt, green chilly, lemon juice, cilantro and salt, blend it into a smooth paste.
- For every slices of each bread, Spread the butter on one side of the bread.
- Spread the mint chutney on other side of each bread. Place sliced cucumber and chopped tomatoes, season with italian seasoning, salt and pepper.
- Put the slices together, toast the bread in pan on two

sides until it turns golden brown colour.

- Slice the sandwich diagonally to create finger sandwiches.
- Serve this mint cucumber sandwich for evening snack with tea or coffee.

Tips

- You can use cheese but I prefer mozzarella or cream cheese along with cucumber and tomato.
- I recommend to use wheat bread as it was healthy when compared to white bread.
- If you don’t like the crust, just remove it.



Tags : MINT CUCUMBER SANDWICH,mint cucumber sandwiches,mint chutney cucumber sandwich, cucumber mint finger sandwiches, english cucumber mint sandwiches,cucumber mint butter sandwiches, mint cucumber tomato sandwiches, how to make mint cucumber sandwich, prepare mint chutney cucumber sandwiches, indian veg sandwiches, english tea time sandwiches, sandwichrecipes, sandwich for picnincs, sandwich for get together

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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 Cooking Time : 30 mins Serves :12

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**