Krishna Jayanthi Recipes – 2014

Krishna Jayanthi Recipes – Gokulashtami Recipes – 2014



Google image

In 2014, Krishna Jayanthi falls on 17th of August. So here are the Gokulashtami Recipes from Foody-Buddy. Wishing you all happy Krishna Jayanthi in Advance…Click on the below images to get the recipes.



Maida Seedai



Mullu Murukku



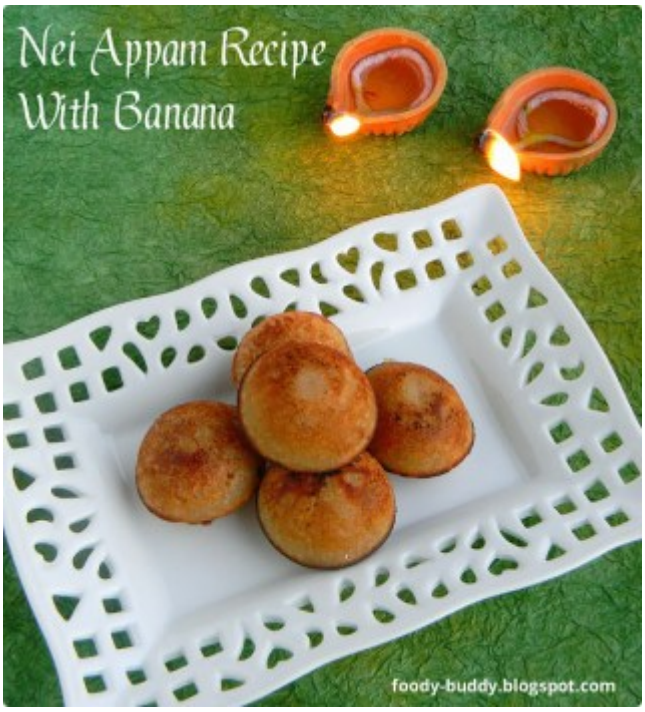
Thattai



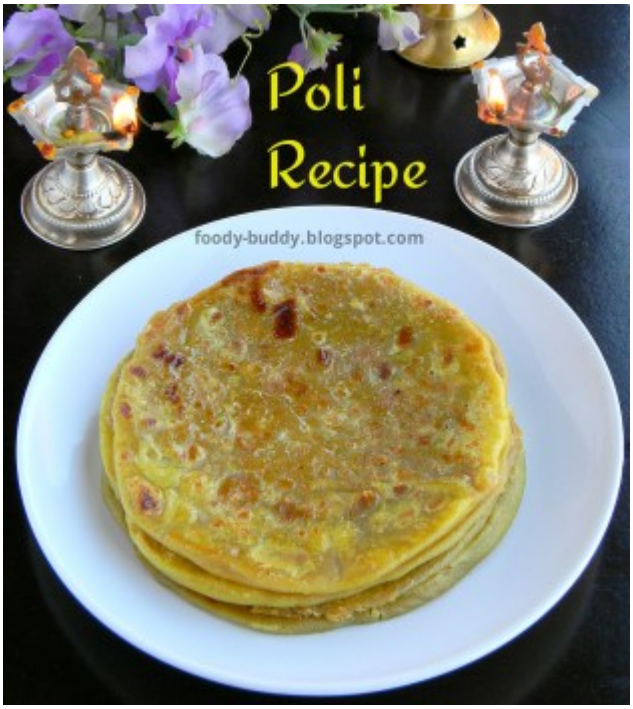
Medu Vadai

- 

Aval Vadai

- 

Nei Appam

- 

  Paruppu Poli
- 

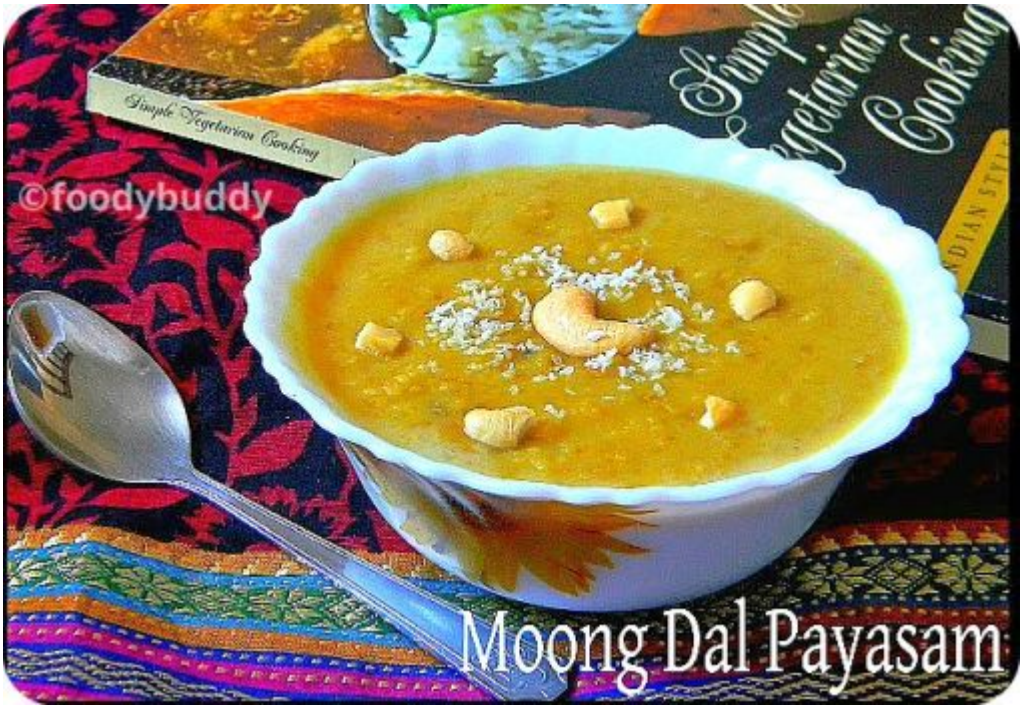
  Rava Ladoo

- 

  Aval Ladoo

- 

  Rava Kesari

- 

  Moong Dal Payasam

- 

  Sago Payasam

Tags: gokulashtami recipes,krishna jayanthi recipes,janmashtami recipes,easy gokulashtami recipes,maida seedai recipe,mullu murukku,thattai recipe,aval urundai, paal payasam, rava laddu, murukku recipe,rava kesari,how to make seedai without bursting,prepare seedai, gokulashtami recipes,how to make easy murukku, nei appam, rava ladoo, foodybuddy

Maida Seedai / Easy No Burst Seedai Recipe



During evening time, I love to munch seedai especially the store-bought seedai from Ananda Bhavan and Grand Snacks. Few months back, I tried traditional uppu seedai recipe, it was a big flop. So thought of making easy maida seedai with step by step pics for upcoming gokulashtami (Krishna jayanthi) and I got recipe from here. This maida seedai is very easy to make recipe, also delicious in taste.

If you are scared to make seedai like me, then do try this no burst seedai using maida. Even beginner can try this maida seedai for krishna jayanthi or diwali.

Preparation Time : 20 mins Cooking Time : 30 mins Serves :4

Ingredients For Maida Seedai

- 2 Cups of Maida (All purpose Flour)
- 1 Tbsp of Butter
- 1 Tbsp of Sesame Seeds
- 1 Tsp of Cumin (jeera)
- 1/4 Tsp of Asafoetida
- 2 Tbsp of Grated Coconut
- 1 Tsp of Coconut Oil
- Salt and water as needed
- Oil to deep Fry

Method

- In a clean white cloth, add maida flour and make a bag, steam it by keeping over the idli plate for 15 mins. Once it done, let it cool down, then crumble it with your hands. Grind it in mixie to nice powder , this step is followed to avoid lumps.



- In a mixing bowl, add flour and other ingredients except oil. Use water and form a smooth dough and non sticky.



- Roll it into balls out of the dough. Repeat the procedure till the entire dough gets completely over.
- Meanwhile, heat oil in a pan, drop the balls slowly, fry this in medium flame for 10 mins till it turns golden colour. **Warning : Be at a safe distance while frying.** Drain then in a paper towel. Continue the deep-frying for the rest of the seedai.



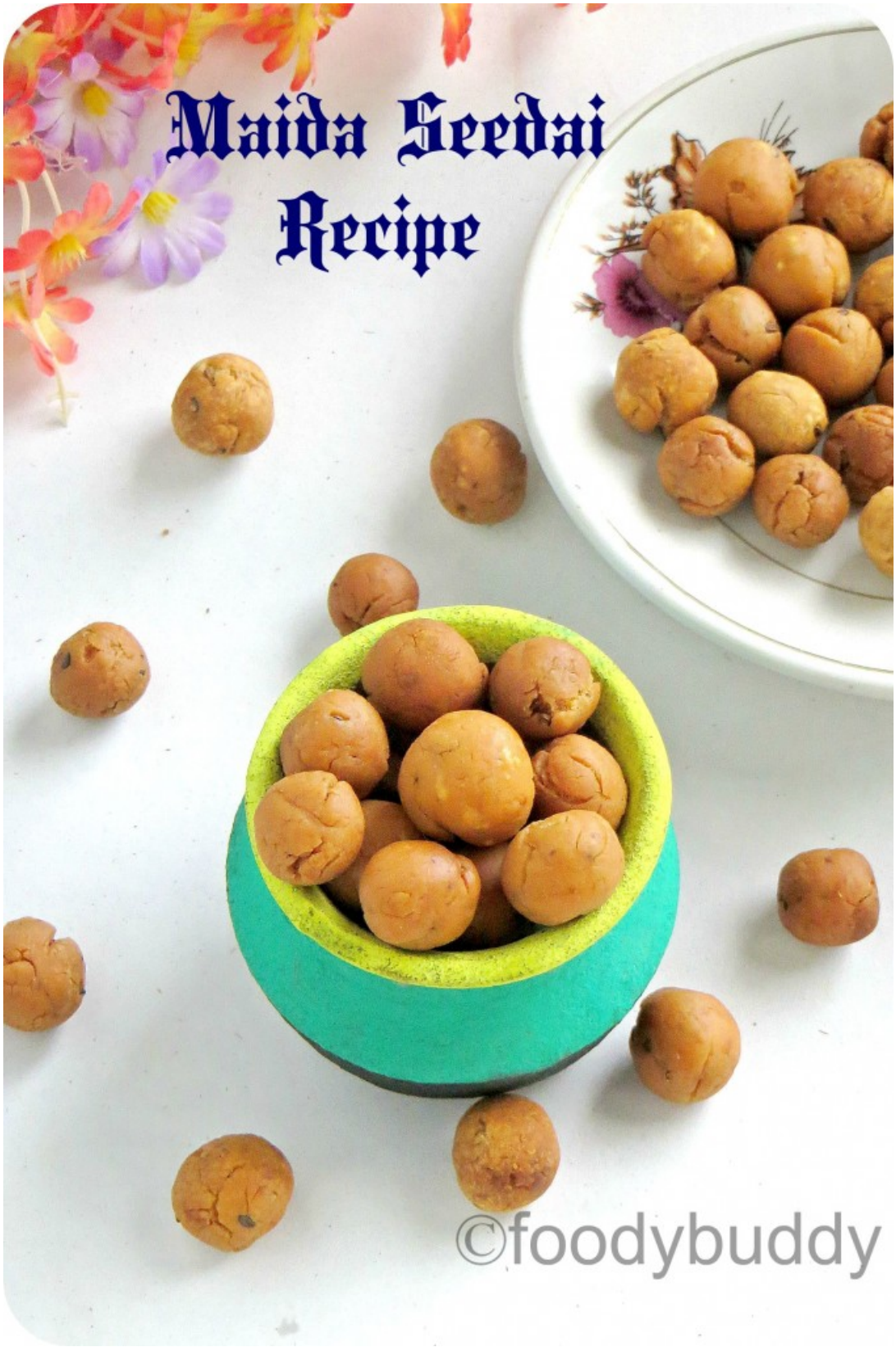
- Let it cool down and store it in an airtight container.

Tips

- Always cook seedai in medium flame.
- Coconut oil adds a nice flavour to this seedai.
- For proper cooking, make smaller balls than bigger one,

because it won’t cook on inside.

- After you take out seedai from oil, it wil be soft, once cooled down, it becomes crispy.
- Cool completely before storing.



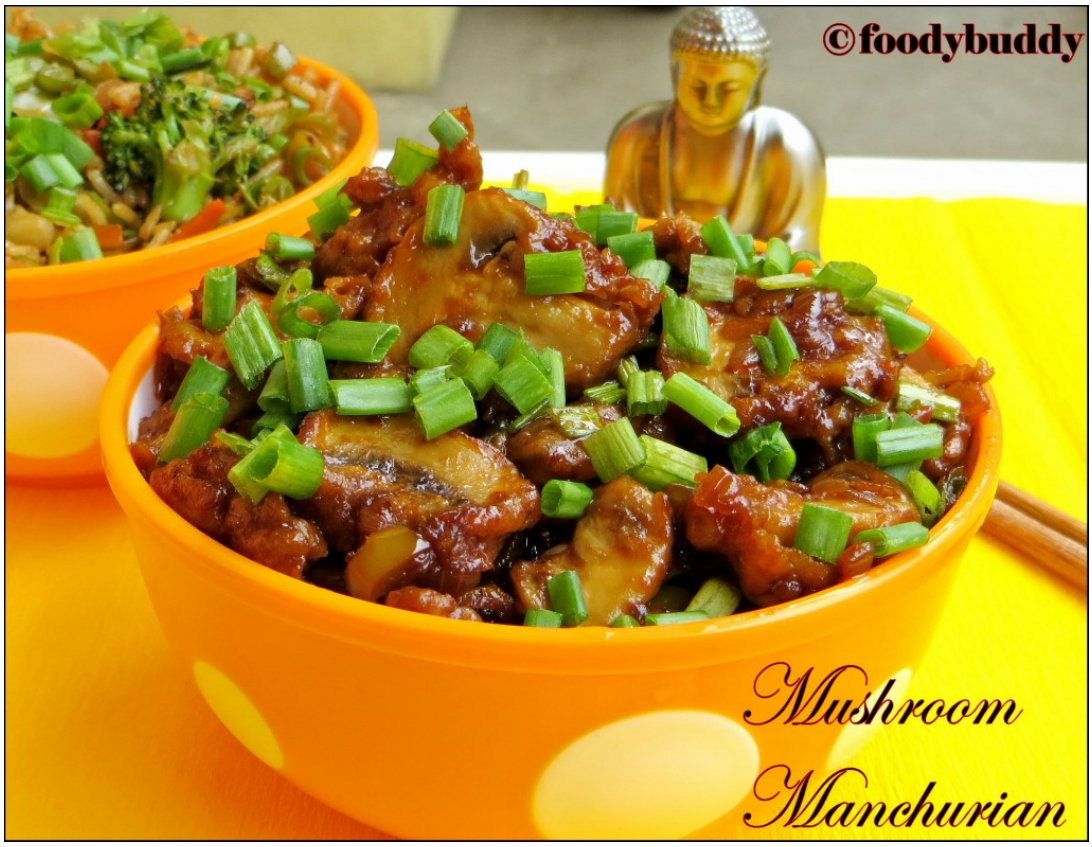
Tags : maida seedai,maida seedai recipe,easy seedai recipe for gokulashtami,easy maida uppu seedai,easy seedai recipe,no burst seedai,easy gokulashtami recipes,quick seedai recipe for gokulashtami,krishna jayanthi recipes,krishnar jayanthi recipes,seedai recipes for gokulashtami,how to make seedai without bursting,prepare seedai at home,uppu seedai recipe

---

Mushroom Manchurian / Dry Mushroom Manchurian Recipe

Mushroom manchurian / mushroom manchurian dry recipe is a popular dish of Indo chinese cuisine. Me and my husband are great mushroom lovers. So I used to make lot of recipes with mushroom, few I have already posted in my blog. They are mushroom 65, mushroom rice, Mushroom soup, soya chunks mushroom curry, black eyed peas with mushroom, mushroom sandwich, stir fry with asparagus and mushroom . Coming to the recipe, it is a dry version of mushroom manchurian. Making mushroom manchurian recipe involves simple procedure, first you have to take coat the mushroom in a spicy batter and deep fry it, toss well in soya sauce and tomato ketchup. Finally garnish it with spring onion. Serve this manchurian recipe as a starter or can be served as a side dish for chinese vegetable fried rice or egg fried rice or Indo Chinese Fried Rice. You can also serve mushroom manchurian for chapathi or bread.

Mushroom Manchurian / How to make dry mushroom Manchurian



Health Benefits of Mushroom

- Low in calories
- High in protein and fiber.
- Good source of iron, niacin, vitamin B, C and D and anti-oxidants.
- Significant anti-bacterial activity.
- Good for immune function and cardiovascular benefits.

Ingredients For Mushroom Manchurian

To The Batter

- 1 Packet of Mushroom
- 1/4 Cup of Maida
- 1/4 Cup of Corn Flour
- 1 Tbsp of Rice Flour
- 2 Tsp of Curd
- 1 Tsp of Ginger Garlic Paste
- 1 Tsp of Red Chily Powder

- Salt to Taste
- Oil to Fry

For the Manchurian

- 1 Tbsp of Oil
- 1 Big Red Onion, Finely Chopped
- 1 Tsp of Ginger Garlic Paste
- 2 Green Chilies, make into paste
- 1 Green Capsicum, Finely Chopped
- 2 Tsp of Soya Sauce
- 2 Tbsp of Tomato Ketchup
- 1/2 Tsp of Pepper Powder
- 1 Tsp of Corn Flour Mixed with 2 Tbsp of Water
- Salt To Taste
- Spring Onion (White Part and Green Part), Finely Chopped

Method For Mushroom Manchurian

- Wash the mushroom and slice them.
- In a Mixing bowl, add all the ingredients listed under ” To Batter”, mushroom and water. Marinate it for 15 mins.
- Deep fry them in a hot oil and keep it aside.
- Heat oil in a pan, add red onion, white part of spring onion, ginger garlic paste, green chilies fry them for a min until raw smell vanishes. Add capsicum, fry for a min, add soya sauce, tomato ketchup, pepper powder and required salt.
- Add cornflour mixture allow it to boil, transfer fried mushroom and toss well. Finally add green part of spring onion and give a quick stir.
- Serve hot immediately with fried rice.

Tips

- Adjust tomato ketchup, pepper, salt and soya sauce according to your taste.

- Spring onion gives a nice taste and flavor.
- You can add green chili sauce instead of adding green chillies, like I did.
- You can use any kind of mushroom to make this manchurian.
- Add salt accordingly as sauce has salt in it.
- Use vegetarian oyster sauce and ajinamoto for nice taste.
- You can also use red and yellow bell pepper in place of green capsicum.


© foodybuddy
Mushroom Manchurian
Recipe