Sprouted Green Gram Mani Kozhukattai Recipe / Pachai Payir Ammini Kozhukattai



Sprouted green gram mani kozhukattai recipe / Pacha payir

ammini kozhukattai is a steamed rice balls tempered with flavorful spices and green gram sprouts. They are usually made from leftover dough while making modagam (modak outer covering) for vinayagar chaturthi. I already posted plain version of mani kozhukattai (uppu urundai) long back in my blog. This mani kozhukattai is easy and healthy snack with green gram sprouts. It can also be made as evening snacks for kids and adults. Try this green gram sprouts mani kozhukattai for vinayagar chaturthi and let me know how it turned out for you.

How to make sprouted green gram mani kozhukattai Recipe

Sprouted Green Gram Mani Kozhukattai Recipe / Pachai Payir Ammini Kozhukattai



Save Print
Prep time
20 mins
Cook time
30 mins
Total time
50 mins

Sprouted green gram mani kozhukattai recipe / Pacha payir

ammini kozhukattai is a steamed rice balls tempered with spices and sprouts that can be made during ganesh chaturthi or as evening snacks for kids.
Author: Gayathri Ramanan
Recipe type: Snacks
Cuisine: Indian
Serves: 2
Ingredients

- ½ Cup of Rice Flour
- Water as needed
- 1 Tsp of Ghee
- ½ Cup of Green Gram Sprouts
- 2 Red Chilies
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry Leaves
- 1 Green Chilly, finely chopped
- 1 Inch ginger, finely chopped
- Salt to taste
- 2 Tbsp of Grated Coconut
- 2 Tsp of Oil

Instructions

1. Heat a pan with required water, add green gram sprouts and salt, cook till soft. Keep it aside.
2. Take a bowl with rice flour and salt. Bring the water to boil along with ghee, add water slowly and keep mixing with spatula.
3. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
4. Grease your hand with oil and make a equally sized small balls out of the dough.
5. Steam the balls in a idly pan or steamer for 10 mins
6. Heat a pan with oil, temper it with red chilly, mustard seeds, urad dal, curry leaves, after it pops up, add green chilly, ginger, green gram sprouts, fry well for

few mins in high flame.

7. In a medium flame, add rice balls and coconut. Mix gently.
8. Sprouted green gram ammini kozhukattai are ready for neivedhyam.

Notes
Adding ghee gives a softer kozhukattai.
Boil water well, so that you get soft and non sticky dough.
If kozhukattai looks shiny after steaming, it means they are done. Do not over cook it for long time, it will turn rubbery.
Do not overcook the sprouts, it will turn mushy. You can also cook sprouts using pressure cooker.
Adjust the no of chilly according to your taste.



Tags: Sprouted Green Gram Mani Kozhukattai Recipe, green gram sprouts ammini

kozhukattai, Pachai Payir Ammini Kozhukattai, Ammini Kozhukattai recipe, how to make Ammani Kozhukattai recipe, how to make Pachai Payir Ammini Kozhukattai recipe, mani kozhukattai recipe, ammini kozhukattai, kara kozhukattai recipe 2015, uppu urundai using sprouts, neer urundai using green gram sprouts, ganesh chaturthirecipes, vinayagar chaturthi recipes. pillaiyar chaturthi recipes, vinayagar chaturthi tamil recipes 2015

Krishna Jayanthi Recipes 2016 / Gokulashtami Recipes



In 2016, Krishna Jayanthi falls on 25th of August. Here are the Krishna Jayanthi Recipes 2016 from Foodybuddy. Wishing you all Happy Krishna Jayanthi in Advance…Below you can see the list of recipes, I have attached 24 sweet and savory recipes so **click on the below links** to get the recipes

Krishna Jayanthi Recipes 2016

Savory Recipes

1. Maida Seedai
2. Butter Murukku
3. Thenkuzhal
4. Moong Dal Murukku
5. Mullu Murukku
6. Thattai
7. Gram Flour Ribbon Pakoda
8. Spicy Garlic Karasev
9. Aval (Poha) Vadai
10. Urad Dal Vadai(Medhu Vadai)

Sweet Recipes

1. Kesar Shrikhand
2. Basundi
3. Kalkandu Pongal
4. Rava Kesari
5. Coconut Burfi
6. Aval Ladoo
7. Rava Ladoo
8. Nei Appam
9. Paal Kozhukattai
10. Milk Powder Gulab Jamun
11. Kaju Katli

Payasam / Kheer Recipes

1. Red Aval Payasam (Poha Kheer)
2. Arisi Payasam (Rice Kheer)
3. Sago Payasam
4. Moong Dal Payasam
5. Moon Dal Sago Payasam

6. Yellow Pumpkin Payasam
7. Godhumai Rava Payasam (Cracked Wheat Kheer)
8. Carrot Kheer

Tags: gokulashtami recipes, krishna jayanthi recipes, janmashtami recipes, easy gokulashtami recipes, maida seedai recipe, mullu murukku, moong dal murukku recipe, butter murukku recipe, ribbon pakoda recipe, garlic kara sev, thattai recipe, aval ladoo, red aval payasam recipe, arisi payasam recipe, basundhi recipe, kesar shrikhand, paal payasam, rava laddu, murukku recipe, how to make seedai without bursting, prepare seedai, how to make easy murukku, nei appam, rava ladoo, paal kozhukattai, aval vadai, godhumai rava payasam, sago payasam, krishna jayanthi recipes 2015, gokulashtami recipes foodybuddy

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Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe



Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe is a crispy delicious Indian snack made during diwali and krishna jayanthi (gokulashtami). Moong dal murukku is made of rice flour, moong dal, cumin, butter and salt. You can add roasted moong dal or pressure cooked moong dal to the flour. Butter adds a rich and crispy taste. This post was in my draft for long time, actually I made this moong dal murukku last year for diwali when I was in my mom’s home. My brother son (3 yr

old kid) loved this murukku so much because of its crispy taste. You can also make this easy pasiparuppu murukku as after school snacks for kids. Try this easy murukku and let me know in comment box how it turned out.

I love to share a good news here. Plattershare conducted a recipe contest last month, to them I send my alfalfa sprouts guacamole sandwich recipe. The contest was judged by popular masterchef Pankaj Bhadouria and she selected me as a second prize winner, feeling so happy . They gave me Rs. 500 cash and 7 different variety of Orchard Lane fruit jams. I never tasted this kind of jam in my life, it was so delicious and yummy. Why I love this jam is that, it has less content of sugar, 80% of original fruits and no preservatives. Thank you so much plattershare, chef Pankaj mam and orchardlane.





How to make Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe

Easy Moong Dhal Murukku / Pasiparuppu Murukku



Save Print

Prep time
20 mins
Cook time
40 mins
Total time
1 hour

Easy Moong Dhal Murukku / Pasiparuppu Murukku is a cripsy Indian snack made during diwali and krishna jayanthi. Serve them with hot tea or coffee.

Author: Gayathri Ramanan
Recipe type: Snacks
Cuisine: Indian
Serves: 2 bowls

Ingredients

- 1 Cup of Rice Flour (Store-bought)
- ¼ Cup of Yellow Moong Dal
- 1 Tsp of Cumin (Jeera)
- 1 Tbsp of Butter
- Pinch of Asafoetida (Hing)
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the moong dal in water for 20 mins. Wash it and add it to pressure cooker, cook it for 3 whistles by adding 1 cup of water. After the steam releases, mash the dal

and keep it aside.
2. In a mixing bowl, add rice flour, cooked moong dal, cumin, butter, asafoetida and salt. Mix well with hand to form a smooth dough. Sprinkle some water if needed.
3. Heat oil in a pan. Meanwhile, grease the inner part of murukku press with oil and use star template(the one we use it for mullu murukku). Add the dough into the murukku press and close it tightly.
4. Now carefully press it directly into the hot oil, cook both the sides of murukku till Ssh sound stops.
5. Remove it from oil and drain this in a paper towel (tissue paper)
6. Hot, crispy moong dal murukku is ready to serve with hot tea or coffee.

Notes
Add sesame seeds (black or white) in place of cumin or add both.
If you want spicy murukku, add red chilly powder. This is optional.
If you don’t have butter, add hot oil to the dough.
I didn’t add water while kneading the dough as moong dal water is enough to knead it.
You can use any murukku template of your choice.



Tags: easy moong dhal murukku, moong dal murukku, moong dal murukku recipe, murukku recipe, moong dal chakli, pasi paruppu murukku recipe, make moong dal murukku, prepare pasiparuppu murukku, krishna jayanthi snacks recipe, gokulashtami recipes, moong dal snack recipes, evening snack recipes, janmashtami recipes