

Peanut Coconut Kozhukattai Recipe / Easy / Sweet Kollukattai



Peanut Stuffed Kozhukattai

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a healthy and yummy kozhukattai with peanut, coconut and

jaggery filling. Making this kolukattai at home is simple. If you don't like jaggery, replace it with sugar for filling. My husband loves peanut, so I tried this kollukattai few days back. If you are a peanut lover, you will absolutely love this kozhukattai. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Also try my 10 tasty kozhukattai (modak) recipes for ganesh chaturthi

1. [Sesame Seeds \(Ellu\) Kozhukattai](#)
2. [Coconut Jaggery Kozhukattai](#)
3. [Pancha Khadya Modak](#)
4. [Sprouted Green Gram Kozhukattai](#)
5. [Aval Kara Kozhukattai](#)
6. [Sweet Aval Pidi Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Chocolate Coconut Modak](#)
9. [Mani Kozhukattai](#)(kara kozhukattai)
10. [Red Rice Kara Kozhukattai](#)
11. [Red Rice Sweet Kozhukattai](#)

How to make Peanut Coconut Kozhukattai Recipe

Peanut Coconut Kozhukattai Recipe / Easy Kozhukattai Recipe



Peanut Stuffed Kozhukattai

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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Peanut Coconut Kozhukattai Recipe / Verkadalai Kozhukattai is a yummy kozhukattai with peanut, coconut and jaggery filling. Try this easy, tasty kolukattai for coming vinayagar chaturthi.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 12

Ingredients

- For outer covering
- 1 cup of rice flour
- Water as required
- Salt to taste
- 1 tsp of ghee / oil
- For filling
- $\frac{1}{2}$ cup of roasted peanuts
- $\frac{1}{4}$ cup of coconut
- $\frac{1}{4}$ cup + 2 tbsp of jaggery
- 2 cardamom, crushed
- Pinch of salt

Instructions

1. In a pan, roast the coconut in a medium flame and keep it aside.
2. In a mixie, add roasted peanuts, roasted coconut, jaggery, cardamom and salt. Grind everything together. Make equally sized balls out of the mixture.
3. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add rice flour and salt, add water slowly and keep mixing with spatula.
4. 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.
5. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Place the peanut ball in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
6. Steam the kozhukatta in a idly pan or steamer for 10 mins.
7. Peanut cococnut kozhukattai is ready to serve.

Notes

Here I used roasted peanuts. If you don't have that. Dry roast the peanuts separately in a pan.

Add sugar, if don't like jaggery.

Adding a pinch of salt enhances sweetness.

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Verkadalai Kozhukattai

Tags: [verkadalai kozhukattai](#), [Peanut Coconut Kozhukattai Recipe](#), [Easy Kozhukattai Recipe](#), [kollukattai recipes](#), [sweet kozhukattai recipes](#), [peanut sweet kollukattai recipe](#), [peanut kollukattai](#), [how to make peanut coconut kozhukattai at home](#), [ganesha chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)

[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



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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

- $\frac{1}{2}$ Cup of Rice Flour
- Water as needed
- 1 Tsp of Ghee
- $\frac{1}{2}$ 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](#)

[Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak](#)

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Chocolate Coconut Modak

Chocolate Coconut Modak Recipe is an easy, interesting and yummy modak. I went to walmart yesterday for weekly grocery shopping and I bought almond joy chocolate. Yumm ☐ I love almond joy, every bite was heavenly in taste. Today when I was eating almond joy in the morning and thinking for a different unique modak recipe than usual one for a new post, my brain says wait a minute, you got the filling idea. Yes, this modak filling is going to taste like almond joy. To replicate that,

I made the modak with rice flour covering and for filling, I used choco chips, almonds, ghee and coconut. You can make this easy, addictive, delicious chocolate modak for kids for upcoming ganesh chaturthi and enjoy. If you try my recipe, let me know in comment box how it turned out for you.

Also check my other kozhukattai recipes

1. [Coconut Jaggery Kozhukattai](#)
2. [Ellu Kozhukattai](#)
3. [Paal Kozhukattai](#)
4. [Sweet Aval Pidi Kozhukattai](#)

How to make Chocolate Coconut Modak Recipe

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



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Prep time

25 mins

Cook time

10 mins

Total time

35 mins

Chocolate Coconut modak recipe / Chocolate Filling Modak is a delicious variation of traditional modak. Make this for kids for ganesh chaturthi 2015 .

Author: Gayathri Ramanan

Recipe type: Sweets

Cuisine: Indian

Serves: 4

Ingredients

- $\frac{1}{3}$ Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee / Oil
- For Filling
- $\frac{1}{4}$ Cup of Chocolate Chips
- $\frac{1}{4}$ Cup of Grated Coconut
- 7 Almonds, Chopped
- 2 Tsp of Powdered Sugar or Condensed Milk
- 1 Tsp of Ghee / Butter

Instructions

1. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add flour and salt, Add water slowly and keep mixing with spatula.
2. 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.
3. For filling, take a bowl and melt the chocolate chips in microwave for 30 secs. To that, add coconut, chopped almonds, sugar and ghee or butter.
4. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
5. Steam the modak in a idly pan or steamer for 10 mins.
6. Hot, delicious Chocolate Coconut Modak is ready to serve.

Notes

Adding oil or ghee gives a softer modak.

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.

Make thin outer layers of the dough so that the kozhukattai are soft and gets cooked easily.



Tags: [Chocolate modak](#), [chocolate modak recipe](#), [how to make chocolate modak recipe at home](#), [prepare chocolate modak](#), [chocolate filling modak](#), [modak recipe ideas](#), [modak variety](#), [easy modak recipe](#), [chocolate kozhukattai](#), [chocolate modhagam](#), [prepare sweet kozhukattai recipes](#), [ganesh chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2015](#)