

# Easy Puzhungal Arisi Murukku Recipe / Idly Rice Murukku Recipe



Puzhungal arisi murukku recipe / Idly rice murukku recipe is a crunchy and yummy snack made with parboiled or idly rice, fried gram, butter, cumin and sesame seeds. In every household in South India during diwali, they make murukku compulsory apart from sweets. The only few diwali snack really enjoyed

by people with diabetes and older people are murukku they hit on top of the savory list. When my grandpa was alive say 20 yrs back, he eat powdered murukku. Yes interesting right ???? my mom grind the murukku in mixie for my grandpa...I love that taste too:-P Actually I clicked this murukku last year when my mom made it for diwali, it was in my draft, as diwali is nearing and I am posting this easy murukku recipe in my blog...try this crunchy crispy parboiled murukku for diwali 2015 and let me know your feedback.

Also check my other murukku recipes

1. [Butter Murukku](#)
2. [Moong Dal Murukku](#)
3. [Thenkuzhal Murukku](#)
4. [Mullu Murukku](#)

## **How to make Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe**

Half the recipe if you are just 2 in family (husband and wife)

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



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Prep time

3 hours

Cook time

1 hour 15 mins

Total time

4 hours 15 mins

Easy Puzhungal Arisi Murukku Recipe / Idly Rice Murukku Recipe is a crispy snack made with idly rice (parboiled rice), fried gram and spices. Prepare this for diwali or as evening snack.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 60

Ingredients

- 4 Cups of Idly Rice (parboiled Rice)
- 1 Cup of Fried Gram dal (pottukadalai)
- $\frac{1}{4}$  Cup of Butter
- 2 Tsp of Cumin
- 2 Tsp of Sesame Seeds
- $\frac{1}{4}$  Tsp of Asafoeida
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the rice in water for 2-3 hrs, drain the water,

wash the rice and grind it in a wet grinder with little water until it turns smooth. Sprinkle water in between if the grinder does not run freely. After it is done, transfer it to a wide bowl.

2. Powder the fried gram in mixie to a very fine powder, sieve well and measure it, take 1 cup of fried gram powder. Add this to a batter bowl.
3. To the same bowl, add sesame seeds, cumin, asafoetida, melted butter and salt. Mix really well and form a dough.
4. Meanwhile heat the oil to deep fry.
5. Place the three hole murukku plate in murukku press. Grease the oil inside the murukku press, place the dough inside upto  $\frac{3}{4}$  of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil or squeeze it in the greased ladle.
7. In a medium flame, deep fry the murukku on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy puzhangal arisi murukku is ready to eat.

#### Notes

You can soak red chilly along with rice for spicy taste. Otherwise add red chilly powder to the batter

If you dont have sesame seeds, add ajwain (omam) or add cumin alone. We are adding this for easy digestion.

Adding butter for crispy taste. Dont have butter, add hot oil to the dough.

If your batter is sticky, add some more fried gram dal powder to the dough and mix well.

Always cook in medium flame.

While squeezing do not make several layers in that it takes more time to cook.



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[Beetroot Halwa Recipe / How](#)

## to make Beetroot Halwa



Beetroot Halwa Recipe is a wonderful dessert loved by everyone prepared during all occasions like wedding, diwali or new year. This is easy and quick to make diwali sweet you can made in 30 mins made with beetroot, milk, sugar and nuts. This beetroot halwa has got beautiful magenta colour and wonderful taste. You should try this for coming diwali and let me know how it turned out. also check my [carrot halwa in stovetop](#) and [microwave gajar halwa](#)

# How to make Beetroot Halwa Recipe

Beetroot Halwa Recipe / How to make Beetroot Halwa



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Prep time

15 mins

Cook time

30 mins

Total time

45 mins

Beetroot Halwa Recipe is a wonderful dessert loved by everyone prepared during all occasions like wedding, diwali or new year. serve with ice cream

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 2

Ingredients

- 1 Cup of Beetroot (Grated)
- 1 Cup of Milk
- $\frac{1}{4}$  cup of Water
- $\frac{1}{3}$  Cup of Sugar
- 3 Cardamom
- Pinch of Salt
- Few Cashews (6)

- Few Roasted Almonds (3)
- Few Raisins
- 4 Tbsp of Ghee

## Instructions

1. Wash and grate the beetroot.
2. Heat a pan with ghee, add cashews and raisins, roast it until it turns golden brown.
3. Heat a pan with ghee, saute the beetroot until raw smell vanishes.
4. Add milk and water, cook the beetroot on low flame, stir in between. Cook till the beetroot becomes soft and milk evaporates.
5. Add sugar and cook till sugar dissolves. Mix well with beetroot.
6. Add crushed cardamom, salt and stir it for few more secs.
7. Finally add nuts and ghee, mix it really well and turn it off.
8. Serve hot or warm.

## Notes

You can use any nuts of your choice.

Adding ghee and milk gives richness to halwa.

Adjust sugar to your taste.

Use almond milk or coconut milk for vegan version.



Tags: [beetroot halwa](#), [beetroot halwa recipe](#), [how to make beetroot halwa recipe](#), [prepare beetroot halwa at home](#), [halwa with beetroot recipe](#), [easy diwali sweet](#), [halwa recipe for diwali](#), [kids recipe for diwali](#)

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## [Red Aval Mixture Recipe / Guilt Free Diwali Snacks](#)

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## Red Aval Mixture

Red Aval Mixture Recipe / Poha Chivda Recipe is a crispy and yummy snack, a nice alternative to deep fried snacks. They are very healthy as I used red aval (rice flakes) and pan fried all the ingredients. There are two varieties of rice flakes, one is thin variety and other one is thick variety. Here I used thin rice flakes to make this wonderful mixture. If you don't have snacks but if you want something to munch for evening snacks, you should try this guilt free snack (aval mixture), they are very easy to make in very less time and they are good for you. Even beginner and bachelor can make

this simple mixture for diwali. Also check [cornflakes mixture recipe](#) in my blog.

## How to make Red Aval Mixture Recipe / Poha Chivda Recipe

Red Aval Mixture Recipe / Guilt Free Diwali Snacks



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Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Red Aval Mixture Recipe / Poha Chivda Recipe / Guilt Free Diwali Snacks is a crispy healthy snack, an alternative to deep fried snacks. Goes well with tea.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 2

Ingredients

- Ingredients
- 1 Cup of Red Aval / Red Poha / Red Rice Flakes(thin)
- 2 Tbsp of Pottukadalai / Roasted Gram
- 2 Tbsp of Roasted Peanuts
- 10 Roasted Cashews

- 5 Raisins
- Pinch of Sugar
- $\frac{1}{4}$  Tsp of Turmeric Powder
- $\frac{1}{2}$  Tsp of Red Chilly Powder
- Salt to taste
- 1-2 Tbsp of Oil
- Pinch of Asafoetida
- Few Curry Leaves

## Instructions

1. Take all your ingredients in a plate.
2. Heat a pan with a tsp of oil, roast the pottukadalai, curry leaves and roasted peanuts until it turns golden brown. Remove and keep it in a plate
3. Heat the same pan with a tsp of oil, add red aval, turmeric powder, asafoetida, red chilly powder, sugar and salt, roast it for 2 mins until it turns crisp. Remove and transfer it to a plate.
4. Heat the same pan with oil, add cashews and raisins, roast it until it turns golden brown. Remove and transfer it to a plate.
5. Mix everything in a plate and toss it well.
6. Aval mixture (poha chivda) is ready.
7. Cool them and store it in an airtight container.
8. Serve it with tea or coffee

## Notes

Here I used roasted peanuts so I fried along with roasted gram.

If you are using raw peanuts, fry it separately in oil.

Raisins add a sweeter note dont avoid it.

If you want even more tastier, deep fry everything in oil.

Curry leaves adds a nice flavor to this dish.

You can also add some grated potatoes, deep fry it in oil and add it to the mixture.

Fry everything in a medium flame.

You can also add some coconut if you want.

Adjust red chilly powder and salt according to your taste.

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# Poha Chivda

Tags: [aval mixture](#), [Red aval mixture recipe](#), [how to make aval mixture recipe](#), [guilt free diwali snacks](#), [guilt free snacks](#), [prepare aval mixture recipe](#), [crispy aval mixture recipe](#), [poha chivda](#), [poha chivda recipe](#), [how to make poha chivda](#), [easy diwali snacks](#), [kids snacks recipe](#), [weight loss snacks](#).