Soft Badam Mysore Pak Recipe / Krishna Sweets Style



Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pauk recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pauk at home and it turned so good and tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak

with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pauk is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pauk. Anyone can try this easy and soft badam mysore pauk recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

How to make soft badam mysore pauk recipe at home

Ingredients for Soft Badam Mysore Pak Recipe

Preparation Time: 35 mins Cooking Time:20 mins Serves: 27 pieces

- 1 Cup of Besan Flour
- 1 Cup of Ghee
- 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

Method To Make Badam Mysore Pak Recipe

• Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



• Grease the plate with ghee and set aside.

• In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



• Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



• Pour into the greased plates and slighlly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes.Slowly remove from the plate and store it in an airtight container. It stays good for a week.



Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don’t reduce the ghee amount otherwise you won’t get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn’t set well after 10 mins it means mixture didn’t cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don’t cook it for longer time, then mysore pak turns very hard.



tags: mysore pak, mysore pak recipe, soft mysore pak recipe, badam mysore pak recipe, how to make soft mysore pak, prepare ghee mysore pak, how to make krishna sweets mysore pak recipe, sree krishna sweets ghee mysore pauk recipe, traditional mysore pak recipe, south indian mysore pak, melt in mouth mysorepak recipe, diwali mysore pak, easy diwali sweets

Diwali Sweets and Snacks Recipes / Diwali Recipes 2014

Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2014

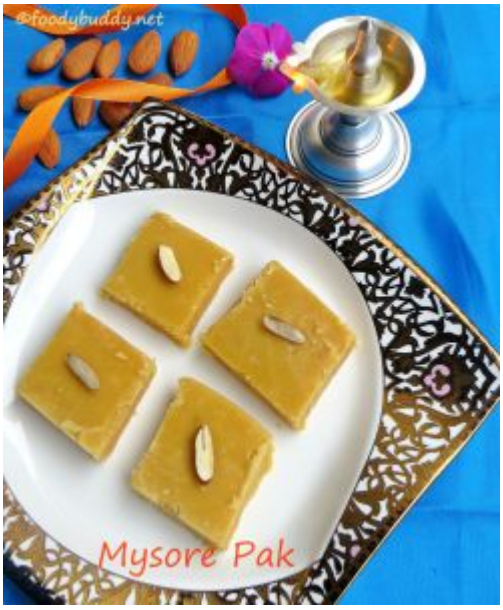
Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 22nd of October 2014. With this post, I want to wish all my readers Happy Diwali. I hope this festival of lights brings you all happiness, prosperity and peace in your life.

I have compiled all the Diwali recipes in slide show (Diwali Sweets includes Adhirasam, ladoo recipes, coconut burfi, halwa recipes, poli, payasam recipes) (Diwali Snacks includes Murukku recipes, ribbon pakoda, karasev and vada recipes) Try this diwali sweets and snacks in your home and share it with your neighbour and friends. “Happy Diwali to all my readers”

32 Diwali Recipes



- Adhirasam

- 

  Badam Mysore Pak
- 

  Rava Ladoo
- 

  Aval Ladoo



Rasgulla



Ragi Almond Ladoo



Kaju Katli

- 

  Puran Poli

- 

  Coconut Burfi

- 

Kalkandu Sadham

- 

Kandarappam

- 

Basundi

- 

  Sago Payasam
- 

  Yellow Pumpkin Payasam
- 

  Moong Dal Payasam



Rava Kesari



Carrot Halwa



Microwave Carrot Halwa

- 

  Carrot Kheer
- 

  Condensed Milk Recipe
- 

  Suzhiyam

- 

  Nankhattai
- 

  Mullu Murukku
- 

  Thenkuzhal Murukku

- 

Butter Murukku

- 

Ribbon Pakoda

- 

Spicy Garlic Karasev

- 

Thattai

- 

Cornflakes Mixture

- 

Maida Biscuits

- 

  Vazhaikkai Bhajji
- 

  Medu Vada
- 

  Aval Vadai

- 

  Maida Seedai

TAGS: diwali recipes, diwali recipes 2014, diwali sweets, diwali savouries, easy diwali sweets, festival recipes, murukku recipes for diwali, halwa recipes for diwali, adhirasam recipes, mysore pauk recipes, quick diwali recipes, south Indian diwali recipes, diwali seivadhu epadi, diwali recipes for kids, deepavali recipes 2014, traditional diwali recipes, how to make diwali recipes at home.

ADHIRASAM RECIPE (□□□□□□□) USING JAGGERY



Adhirasam is a traditional tamil sweet prepared during Diwali.

This delicious south Indian delicacy adhirasam recipe is made with homemade rice flour and jaggery. This is my all time favourite sweet and I love to eat grand snacks adhirasam. Making of adhirasam is a long time dream for me. Last two diwali, I tried it in my home it was a big flop. My mom makes best adhirasam so I learnt the secret of making adhirasam from her. The secret of getting perfect adhirasam lies in the usage of homemade rice flour and jaggery syrup consistency. You can also make adhirasam with sugar. Also refer the tips section for more tricks to get perfect soft adhirasam. If you are a beginner, love to eat adhirasam, thinking to try at home. Then do try this diwali special sweet in your home.

How to make soft and crispy Adhirasam

Ingredients for Adhirasam Recipe

Preparation Time: 25 Mins + resting time 1-2 days Cooking Time : 30 mins Serves :9

- 1 Cup of Raw Rice Flour
- 3/4 Cup of Jaggery(pagu Vellam)
- 1/4 Tsp of Dry Ginger Powder
- 1 Pinch of Cardamom Powder
- Oil to deep fry

Method for Adhirasam Recipe

To make rice flour

• Wash and soak rice for 2 hrs. Drain the water completely and spread it in a clean white cloth, so that it will absorb the excess water. After 30 mins, it shouldnot dry completely. Moisture should be there. Grind it along with dry ginger powder and cardamom in a mixie to flour (not too fine not too coarse) and now sieve it.

• If you have rice mill near to your house, then grind it there for adhirasam.

Preparation of Jaggery

• Take jaggery and grate it. I used pagu vellam which is available in stores to make adhirasam. To the pan, add grated jaggery and water to immerse. Bring it boil, after it completely dissolved, switch off. Filter it to remove impurities.



Making of Jaggery Syrup

• In a pan, add filtered jaggery, start heating in the medium flame, stir occasionaly and keep checking the syup consistency. To check syrup consistency, take a cup of water, pour a tsp of jaggery syup into it, you can see fine thread in a beginning stage, when you touch it will get dissolved. Later, when your jaggery turns thick, now pour jaggery syup in water, it won't get dissolved, just collect it with your finger, you will get soft ball(uruttu patham), that is a right consistency, in that stage you can see lot of foam in jaggery syup. Just turn it off immediately.



• pour the flour to the jaggery syrup and keep mixing with a laddle. Dough should be loose. After 3-4 hrs, dough turn thick, just knead it and let it rest for 1-2 days. if you want to keep more than that, keep it refrigerated. But I left it for one day.



Making of Adhirasam

• Take a dough and divide into equal parts.

• Meanwhile, heat a pan with oil to deep fry, once the oil is hot, reduce it to medium flame.



• Grease the zip lock bag with ghee and flatten the dough with your hands. Carefully drop it in the oil.

• Fry it until it turns nice brown colour. While taking out, use another laddle and press it to squeeze out excess oil. Place it in filter paper. Repeat the process for the rest of the dough.

• Hot adhirasam is ready to serve.



Tips

- Always use homemade rice flour to get nice adhirasam.
- If adhirasam split while frying, then you had added more jaggery to it.
- Dough should be loose, if it is tight, then you will get hard adhirasam. In that case, add little more milk or jaggery syrup.
- Resting the dough for atleast overnight, is important.
- Get paggu vellam to get soft adhirasam.
- Jaggery syrup consistency is more important, you should get soft ball consistency, if you exceed that stage, then you will get hard adhirasam. If you remove before soft ball consistency, then your adhirasam will get break while frying.
- Always cook in medium low flame for even cooking. Don’t fry it for longer time.
- Some raw rice needs more jaggery syrup, for safer side, always make little more jaggery syrup.
- If your adhirasam is hard, just microwave it for few secs.
- Don’t use store bought rice flour to make adhirasam. Use only homemade flour. Flour should be moist enough to make adhirasam.
- You can use any type of raw rice.
- Colour of adhirasam depends on the colour of jaggery.



Tags : adhirasam, adhirasam recipe, soft and crispy adhirasam recipe, how to make soft adhirasam, prepare adhirasam for diwali, grand snacks adhirasam recipe, diwali sweets, traditional south indian diwali sweets, tamil sweets., adhirasam using jaggery, adhirasam not coming well, adhirasam seivadhu eppadi