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



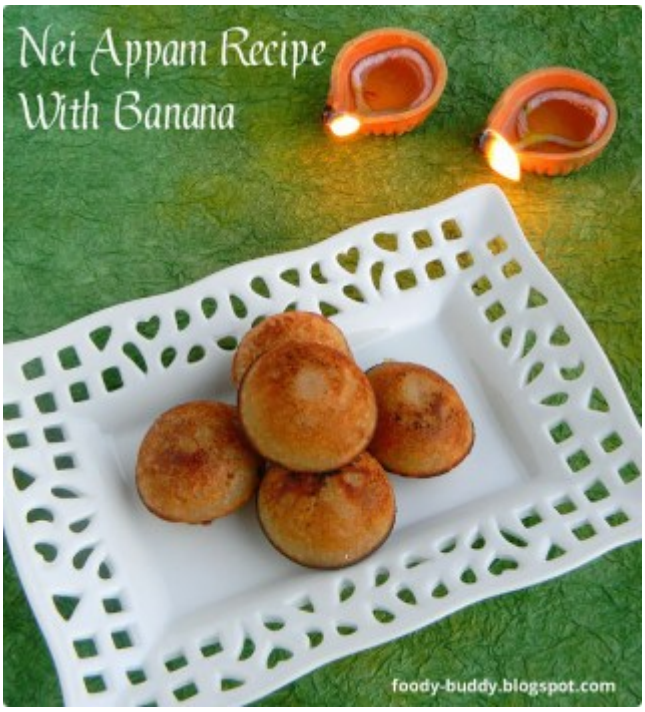
Thattai



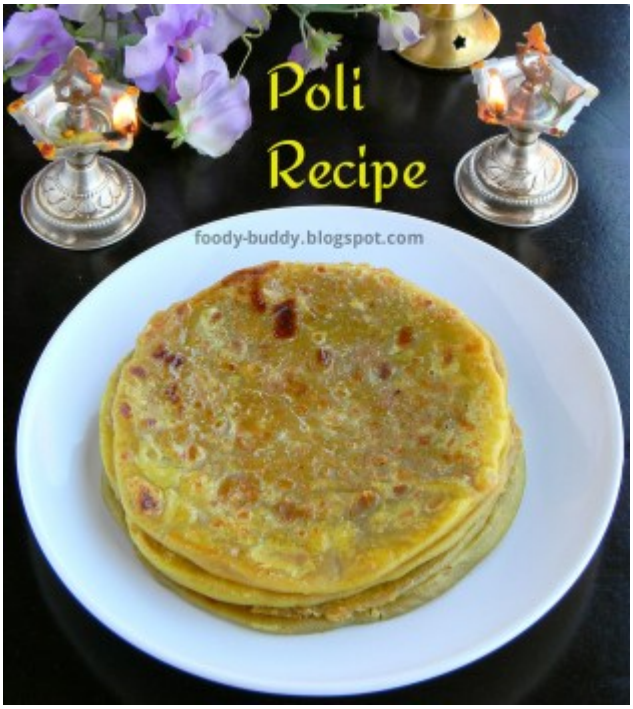
Medu Vadai

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Aval Vadai

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Nei Appam

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  Paruppu Poli
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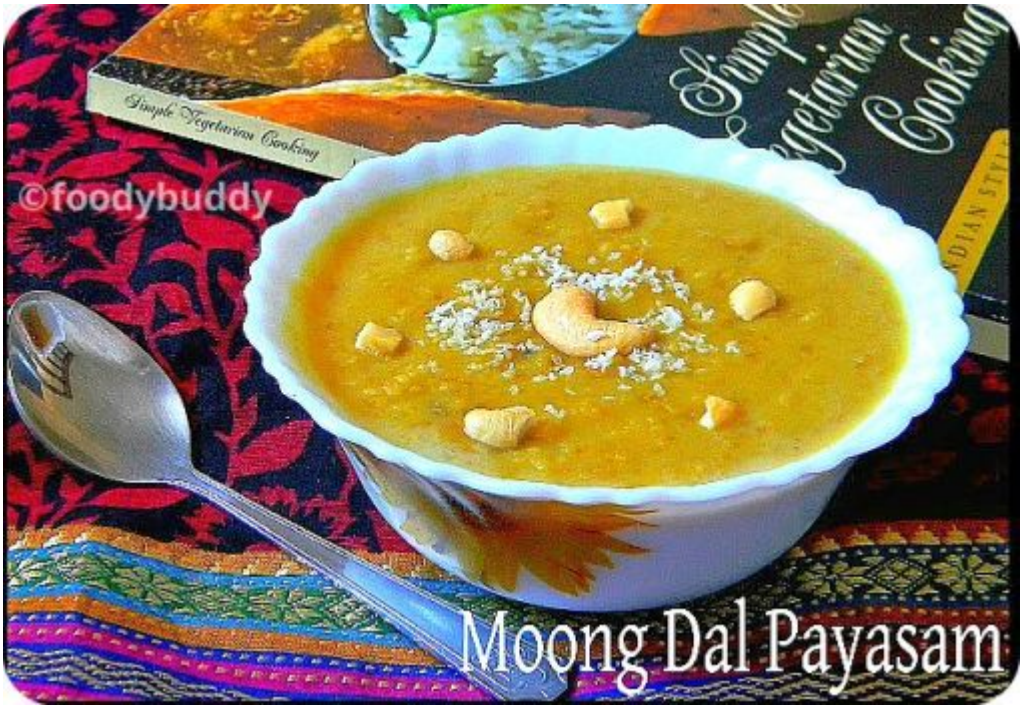
  Rava Ladoo

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  Aval Ladoo

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  Rava Kesari

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  Moong Dal Payasam

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  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

Carrot Halwa Recipe / Gajar Halwa



This is my 300th post, to celebrate this special occasion, I made this carrot halwa. Carrot Halwa recipe is very famous Indian Dessert (sweet) in India. Gajar Halwa / Gajrala with milk is made across India on all special occasions like Diwali, New Year, holi and for family function. You can make carrot halwa in different ways like in pressure cooker, in microwave or in stove top. I already posted the recipe for carrot halwa / gajar ka halwa in microwave. In this carrot halwa recipe, I used red Delhi carrots, you can use any carrots to make this halwa like ooty carrots or the one which available in market. The carrots are cooked in milk, ghee and sugar in a slow flame in a open pan for an hour which turns

into delicious and tongue tingling halwa. This carrot halwa was very pleasing to eyes and tastes heavenly with nuts on top. I personally love to eat carrot halwa with ice cream on top. Make this carrot halwa at home and enjoy…



Ingredients for carrot halwa

- 12 Delhi Carrots, Grated
- 1 and 3/4 Cup of Sugar
- 5 Cardamom
- 1/4 Cup Ghee (clarified butter)
- 10 Cashews
- 1/2 Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrots



Method

- Wash, peel and grate the carrots (gajar).
- Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
- In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
- After 25 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates

completely.

- Add cashews and mix well. Turn off the flame.
- Serve gajar halwa hot or cold.

Tips

- Stays good in refrigerator for 2 days.
- You can also make gajar (carrot) halwa in microwave.
- Another variation is use condensed milk in place of milk to get rich, delicious halwa.
- You can use any variety of carrots to make this halwa.
- Adjust sugar according to your taste.



Health Benefits of Carrot

- Good for the eyes.
- Prevents cancer.
- Vitamin A and antioxidant in carrot protect the skin from sun damage.
- Prevents heart disease and stroke.
- It has anti-aging property.

Carrot Halwa Recipe / Gajar Halwa With Milk



Save Print

Prep time
15 mins
Cook time
35 mins
Total time
50 mins

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Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 4
Ingredients

- 12 Delhi Carrots, Grated
- 1 and ¾ Cup of Sugar

- 5 Cardamom
- ¼ Cup Ghee
- 10 Cashews
- ½ Litre Milk (2 %)
- 2 Tbsp of Ghee to fry carrot

Instructions

1. Wash, peel and grate the carrots (gajar).
2. Heat ghee in a pan, add grated carrots, fry it for 2-3 mins.
3. In the same pan, add grated carrots and milk, on a medium high flame, bring the mixture to boil and then simmer it and keep on stirring in between.
4. After 20 mins, the mixture started thickening, and milk reduced, add cardamom, sugar and ghee, stir well and cook for another 10-15 mins till milk evaporates completely.
5. Add cashews and mix well. Turn off the flame.
6. Yummy carrot halwa is ready.
7. Serve gajar halwa hot or cold.

Notes
Stays good in refrigerator for 2 days.
You can also make gajar (carrot) halwa in microwave.
Another variation is use condensed milk in place of milk to get rich, delicious halwa.
You can use any variety of carrots to make this halwa.
Adjust sugar according to your taste.

Red Aval Laddu / Poha Ladoo Recipe

Red Aval laddu / Poha Ladoo is my most favourite among ladoos, it is such easy and simple recipe. This aval ladoo needs just

few minutes for preparation and with just 3 ingredients. So if you are looking for easy and quick sweet recipe for krishna jayanthi and Diwali, give this ladoo a try and let me know how it turned out.



Preparation Time : 15 mins **Cooking Time :** 10 mins **Makes :** 10 ladoos

Ingredients

- 1 Cup of Red Aval
- 1/2 Cup of Powdered Sugar
- 1/4 Cup of Ghee (Clarified Butter)
- 2 Tbsp of Milk
- 10 Cashews, Chopped
- 3 Cardamom

Method

- Heat a pan, dry roast the red aval over medium heat, until golden brown in colour. Let it cool down.
- Transfer the roasted poha to mixie jar and grind it finely. On the other side, grind the sugar and cardamon to a fine powder.
- Heat ghee, roast the cashews. In a bowl, mix ground aval (poha), sugar, melted ghee, milk and cashews. Mix well and make ladoo out of it.
- Yummy aval laddu is ready. Store it in an airtight container.

Tips

- You can make ladoo with brown sugar or jaggery.
- Use white aval or red aval to make ladoo.
- Adjust the amount of sugar to your taste.
- Add ground coconut for great taste.



tags : aval laddu,easy aval laddu recipe,poha ladoo recipe,poha laddu,aval ladoo recipe,poha ladoo,easy poha laddu,krishna jayanthi recipes,aval recipes,poha recipes,sweets for krishna jayanthi,gokulashtami recipes,easy ladoo for krishna jayanthi,quick ladoo recipes