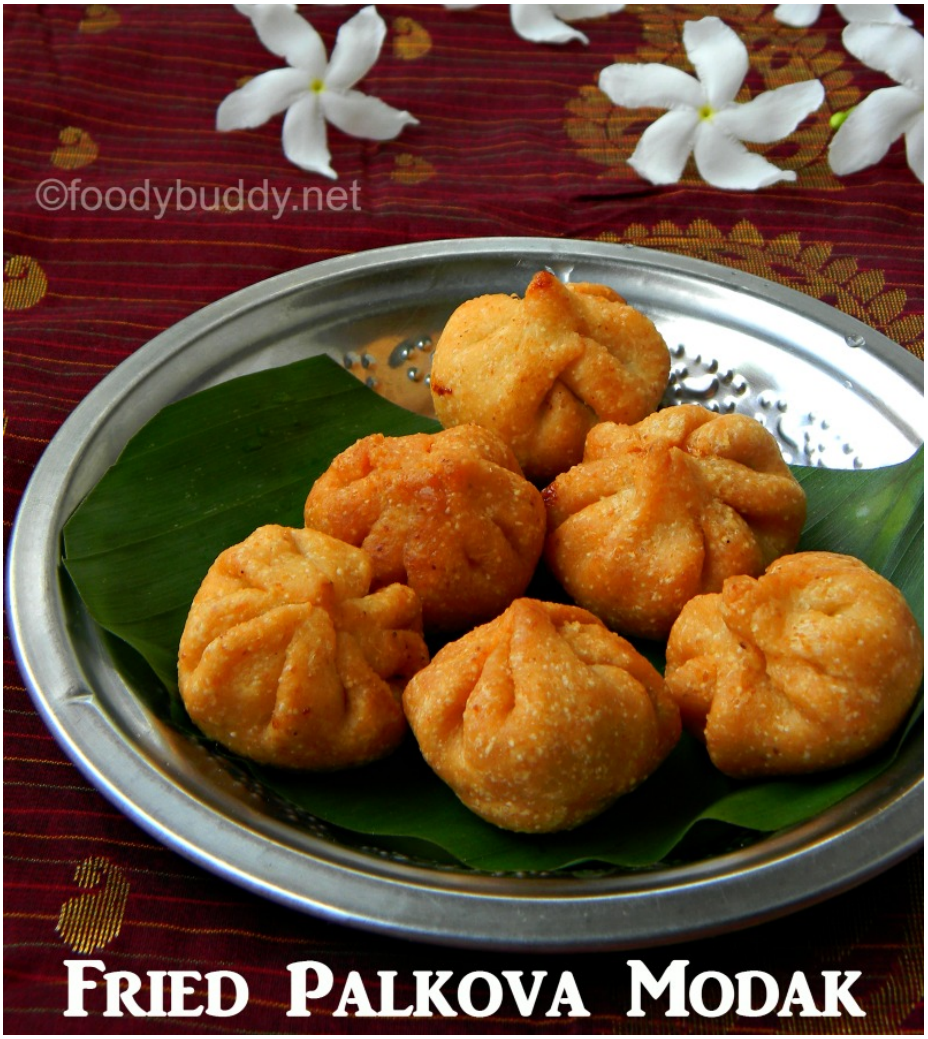
Fried Palkova Modak Recipe / Fried Mothagam



Usually modak is made with rice flour and it is steamed. Here in fried palkova modak recipe it is deep fried, made with maida for outer covering and palkova for inner filling. The semolina we add here make the modak super crispy. This is my mom modak recipe and she tried the fried modak with coconut jaggery filling. I thought this kozhukattai recipe was quick to make when compared to the regular kozhukattai.

Recently I tried my hands on Fried Modagam but I want to try it with something different filling so I used **palkova** for inner filling, I was little nervous that the filling would come out and spoil the oil. But it came out nice and it was

awesome in taste. You can use any filling that's your choice, either coconut jaggery filling or dal jaggery filling.

If in case you are in short of time or don't have any moulds, you don't want to skip making prasad for ganesh chaturthi right, so try this super quick fried modak, you will love it

If you are looking for more ganesh chaturthi recipes then do check –

1. **Thengai Poorna Kozhukattai**
2. **Ellu Kozhukattai**
3. **Aval Kara Kozhukattai**
4. **Aval Sweet Kozhukattai**
5. **Sprouted Green Gram Kozhukattai**
6. **Peanut Coconut Kozhukattai**
7. **Paal Kozhukattai**
8. **Sigappu Arisi (Red Rice) Spicy Kozhukattai**
9. **Sigappu Arisi(Red Rice) Sweet Kozhukattai**

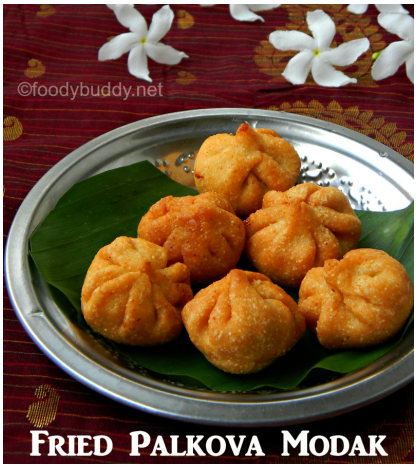
Modak Recipes

1. **Chocolate Coconut Modak**
2. **Pancha Khadya Modak**

Fried Palkova Modak Recipe / Fried Mothagam



Fried Palkova Modak Recipe / Fried Mothagam



Save Print

Prep time
25 mins
Cook time
30 mins
Total time
55 mins

Fried palkova modak recipe / Fried Mothagam is a quick to make and easy modak compared to regular kozhukattai. If you are in short of time then try this fried modak recipe

Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 11
Ingredients

- ¼ Cup of Maida (All purpose flour)
- ¼ Cup of Semolina (Sooji)
- 1 Tsp of Oil
- Salt to taste
- Water as needed
- Oil to deep fry
- One small packet of palkova (store bought)

Instructions

1. In a bowl, add maida, sooji,salt and oil. Mix it well.
2. Add water slowly little by little and knead it to a stiff dough. Let it rest for 15 minutes.
3. Then knead it again by using all your stamina and make small balls out of it.
4. Take a ball and roll it like thin chapathi using rolling pin. Take a spoonful of palkova and place it in the center.
5. Start pinching the edges like shown in the above picture.
6. Finally bring all the edges to the center and seal it.
7. Repeat the same process for the rest of the balls.
8. Heat the pan with oil, once it is hot, keep it in a medium flame. Fry the modak until it turns golden brown. Drain it in a paper towel and serve.

Notes
Fried modak stays crisp and good for few days.
Make sure you seal the modak correctly, otherwise it will open and spoil the oil.
You can also use whole wheat flour or 50-50 maida and wheat flour.
It takes little more time to cook so that it cook on inside.. So cook in a medium low flame.

If you cook the modak for more time than needed, it will turn hard.
you can also fry it in ghee, to get super tasty modak.



Moong dal Sweet Pidi Kozhukattai Recipe



Moong dal sweet pidi kozhukattai recipe / innippu pidi kozhukattai is a Indian dumpling prepared during Vinayagar Chaturthi. I love all kinds of sweet version of kozhukattai recipes. To make this vellum pidi kozhukattai recipe, you need simple ingredients they are jaggery, grated coconut, rice flour, moong dal, sesame seeds and small bits of coconut which adds a nice crunch and taste to the kozhukattai.

My grandma makes this often, so I got this innippu pidi kozhukattai recipe from her and I tried it. This is a healthy and easy kollukattai to make compared to other sweet and kara kozhukattai recipes and can be made in a jiffy. Try this for coming ganesh chaturthi, you will love it.

Try my other kollukattai recipes

1. **Thengai Poorna Kozhukattai**
2. **Ellu Kozhukattai**
3. **Aval Kara Kozhukattai**
4. **Aval Sweet Kozhukattai**
5. **Sprouted Green Gram Kozhukattai**
6. **Peanut Coconut Kozhukattai**
7. **Paal Kozhukattai**
8. **Sigappu Arisi (Red Rice) Spicy Kozhukattai**
9. **Sigappu Arisi(Red Rice) Sweet Kozhukattai**

Modak Recipes

1. **Chocolate Coconut Modak**
2. **Pancha Khadya Modak**

Moong dal Sweet Pidi Kozhukattai Recipe



4.0 from 1 reviews
Moong dal Sweet Pidi Kozhukattai Recipe



Save Print
Prep time
15 mins
Cook time
10 mins
Total time
25 mins

Moong dal Sweet Pidi Kozhukattai Recipe is a easy sweet version of Indian dumplings prepared during Vinayagar chaturthi or as evening snack.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 14
Ingredients

- ½ Cup + 3 Tbsp of Rice Flour
- ¼ Cup + 2 Tbsp of Jaggery
- ¾ Cup of Water
- 1 Cardamom
- 1 Tsp of Black Sesame Seeds
- 1 Tsp of Moong Dal
- 1 Tsp of Ghee
- 3 Tbsp of Coconut, Finely Chopped
- ¼ Tsp of Salt

Instructions

1. In a bowl, add rice flour and salt.
2. In a heavy bottomed pan, add moong dal, roast it until aroma comes and color changes. Transfer it to a rice flour bowl.
3. In the same pan, add sesame seeds, roast until it crackles. Transfer it to a bowl.
4. In the same pan, add ghee and roast the coconut until it turns light brown. Transfer it to a bowl.
5. In the pan, add jaggery and water, keep mixing till it dissolves completely, after it comes to a boil. Filter it if any impurities. Transfer it to a bowl and add crushed cardamom.
6. Now mix everything together and make a smooth dough. Make a equal sized balls.
7. Keep one ball in your hand and press it to bring an oblong shaped dumplings.
8. Grease the idly plate with oil and arrange all the

dumplings (kozhukattai).

9. Steam it for 10 – 12 minutes.
10. Moong dal pidi kozhukattai is ready.

Notes

I used store bought rice flour, you can also use homemade rice flour.

Another way of mixing – Instead of transferring the boiled jaggery syrup to rice flour bowl. Transfer the whole mixture of rice flour to boiling jaggery syrup pan, mix it in low flame and turn it off.

Amount of water depends on quality of rice flour.

If your dough is sticky, add some more rice flour.

Here I used paggu vellam.

Adding salt enhances sweetness.

Don’t allow the dough to dry, keep it covered and shape the kozhukattai.



Bombay Halwa Recipe / Karachi Halwa Recipe



This post is very special and I'm really excited to write my 500th post. Thanks for the comments, support and appreciation as I continue travelling in my culinary journey. Thank you everyone □ □ To celebrate I made this delicious bombay halwa recipe / karachi halwa recipe is a popular Indian dessert, it is made with corn flour hence it is called corn flour halwa. I wanted to try this bombay halwa recipe for long time somehow missed it. You need only few ingredients to prepare this delicious halwa recipe. Last week, I made this bombay karachi halwa, it was yummy in taste. This halwa is easy to make but you need little patience to make it perfect. I love the glossy texture of halwa, when you bite it, the ghee just burst into your mouth and the nuts gives a nice crunchy taste. You can use any colours to make this karachi halwa, I used kesari

orange colour. Now lets move on to the recipe, do try sometime and am sure you will love this halwa.

Check my other halwa recipes

1. Carrot halwa (stove top)
2. Carrot halwa (Microwave)
3. Beetroot Halwa



Bombay Halwa Recipe / Karachi Halwa Recipe

4.0 from 2 reviews
Bombay Halwa Recipe / Karachi Halwa Recipe



Save Print

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

Bombay Halwa Recipe / Karachi Halwa Recipe is a delicious and popular Indian dessert. Make this easy halwa and surprise your guest and family.

Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 4

Ingredients

- 1 and ½ cups of sugar
- 1 cup of water
- ½ cup of corn flour
- 1 and ½ cups of water
- Pinch of orange colour or red colour
- 7-8Tbsp of ghee
- 20 cashews
- 10 almonds
- 2 cardamom, crushed
- 1 tsp of lemon juice

Instructions

1. In a bowl, add corn flour, 1 and ½ cup of water and orange colour. Mix well, make sure there are no lumps in it and keep it aside.
2. Heat a pan, add 1 cup of water and sugar, boil it until all the sugar melts completely. You don’t want to look for syrup consistency. Add lemon juice and mix well, keep it aside.
3. Heat another pan, add corn flour mixture, stir it in a medium flame. When it starts to turn thick, turn it off.
4. Add sugar syrup slowly, only 2 tbsp at a time and mix well. Add another 2 tbsp syrup and mix well. After you mix all the sugar syrup to the corn flour mixture, turn it on.
5. In a medium flame, starting adding ghee slowly to halwa and stir it. Add rest of the ghee as well and stir until all ghee are fully absorbed. Stir it continously for 15-20 mins until it leaves the sides of the pan.
6. Now you can observe the whole halwa starts to move from one side to the other side of the pan while stirring. In this stage, add all the nuts and cardamom and stir well for another 2-3mins. Now your halwa looks glossy and transparent.
7. To check the consistency, take a tsp of halwa and place it in a clean plate, use your hand (caution it will be super hot) and start rolling it, it will come out like ball. Now turn off the stove. Transfer th e halwa to a ghee greased plate or bowl. I used stainless steel tiffin box. Keep it in a room temperature or fridge for half an hour. Using knife, cut into any size or shape as per your wish
8. Yummy karachi halwa is ready to serve.

Notes
Always store it in an airtight container.
If your halwa is not cooked good, your halwa would be in rubbery in texture..
If your halwa is overcooked, it will be hard in texture.
Add ghee generously so that your halwa tastes good.

Adding lemon juice to syrup to avoid crystallization.

