Easy Mango Jelly Recipe Using Agar Agar



Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. I like the color, flavor and silky, shiny texture of jelly. I love jellies from childhood, my mom used to make different flavors of homemade jelly with agar agar and I used to enjoy them for after school snacks. Agar agar also called china grass has no calories, no carbs, no sugar, no fat but it is loaded with fiber, calcium and iron. Agar agar is a vegetarian gelatin substitute and a gelling agent extracted from red algae. This

mango jelly is quick to make at home dessert and I made this for my brother’s son who is 4 yrs old kid, he really enjoyed and he loved it. Try this homemade jelly, you will love it for sure.



How to make mango jelly recipe using agar agar



Easy Mango Jelly Recipe Using Agar Agar

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Save Print
Prep time
2 mins
Cook time

10 mins
Total time
12 mins

Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. Kids and adults will enjoy this fun sweet for sure.
Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 3
Ingredients

- Agar Agar Strips (as shown in the picture)
- ⅔ Cup of mango puree from 1 ripe mango
- 8 Tbsp of white sugar
- ½ Cup of water
- 5 drops of lemon juice
- Ice cube tray

Instructions

1. Take agar agar (china grass) and chop them into fine pieces. Put them in a bowl and add water. Heat them on a medium flame and stir it until it completely melts.
2. Wash the mango, peel the skin and chop the fruit. Add it to the blender along with sugar and grind it to a smooth paste.
3. Now pour the mango puree to the agar agar bowl, add few drops of lemon juice and mix it well.
4. Pour it into ice cube tray or any moulds.
5. Keep the tray in freezer for an hour.
6. Remove it by inverting and serve.

Notes
You can make jelly shake with leftover jellies and milk.
Adjust the amount of sugar as per your taste.
Instead of mango, you can use any fruit juice like strawberry or watermelon or blueberry.
Add milk or coconut milk for creaminess, your choice.



Tags: mango jelly, mango jelly recipe, easy mango jelly recipe using agar agar, jelly with agar agar, how to make mango jelly, homemade mango jelly, jelly with china grass, kids fun dessert.

Easy Diwali Recipes 2015 / Diwali Sweets and Snacks Recipes



Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2016

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 29th of october. 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. (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”

Diwali Sweet Recipes

1. Kyoya Gulab Jamun Recipe
2. Badam Mysore Pak
3. Bombay Halwa Recipe / Karachi Halwa
4. Beetroot Burfi
5. Adhirasam
6. Gulab Jamun Using Milk Powder
7. Mini Badhusha
8. Kesar Shrikhand
9. Mundhiri Koothu
10. Karupatti Mittai
11. Rasgulla
12. Kaju Katli
13. Coconut Burfi
14. Beetroot Halwa
15. Carrot Halwa (microwave)
16. Gajar Halwa (Stove Top)
17. Basundi
18. Puran Poli (paruppu poli)
19. Suzhiyan / Suzhiyam
20. Kesari
21. Kalkandu Sadham
22. Sweet Pongal
23. Kandarappam
24. Nei appam
25. Homemade Condensed Milk

26. Nankhattai

Ladoo Recipes

1. Motichoor Ladoo
2. Rava Ladoo
3. Sesame Seeds Ladoo
4. Peanut Ladoo
5. Moong Dal Ladoo
6. Ragi Almond Ladoo
7. Aval (poha) ladoo

Payasam Recipes

1. Sago (Javaraisi) Payasam
2. Broken Wheat Semiya Payasam
3. Pasiparuppu Payasam
4. Moong Dal Sago Payasam
5. Red Aval (Poha) Payasam
6. Carrot Kheer
7. Rice Coconut Kheer
8. Yellow Pumpkin Sago Payasam (pumpkin kheer)

Diwali Savory Recipes

1. Thenkuzhal Murukku
2. Butter Murukku
3. Moong Dal Murukku
4. Mullu Murukku
5. Puzhungal Arisi Murukku
6. Seepu Seedai
7. Crispy Ribbon Pakoda

8. Ribbon Pakoda with Gram Flour
9. Garlic Karasev
10. Thattai
11. Maida Seetai
12. Cornflakes Mixture
13. Aval Mixture
14. Spicy Diamond Crackers
15. Baked Omapodi

Other Savory Recipes

1. Vazhakkai Bhajji
2. Sabudana Aloo Vada
3. Medhu Vada
4. Paruppu Vadai
5. Aval Vadai
6. Vazhaipoo Vadai
7. Mangalore Bonda
8. Wheat Bonda
9. Mysore Bonda
10. Samosa

TAGS: diwali recipes, diwali recipes 2015, 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, burfi recipes, murukku recipes for diwali, diwali sweets seivadhu epadi, diwali recipes for kids, deepavali recipes 2015, traditional diwali recipes, how to make diwali recipes at home.

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



Save Print
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
- ¼ cup of Water
- ⅓ 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