Pancha Khadya Modak Recipe / Khirapat modak



Pancha Khadya Modak Recipe / khirapat modak is a famous sweet modak(dumpling) from Maharashtra (India). Panchakhadya is a special neivedyam that is offered to Lord Ganesha on Ganesh Chaturti. Khirapat contains 5 main ingredients starting with kha in Marathi letter – Khobra(coconut), Kharik(dates), khaskhas(poppy seeds), khismis(raisins), khadisakhar(rock sugar). Mixture of these 5 ingredients combined together gives you this scrumptious modak. Try this pancha khadya modak for Ganesh Chaturti and let me know how you liked it.

How to make Pancha Khadya Modak

Pancha Khadya Modak Recipe / Easy Modak Recipe



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

Pancha Khadya Modak Recipe / khirapat modak is a famous sweet modak from Maharashtra. Panchakhadya is a special neivedyam that's offered to Lord Ganesha on Ganesh Chaturti.
Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 3
Ingredients

- For outer covering
- ⅓ Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee
- For Filling
- ¼ Cup of Grated Coconut
- 1 Tbsp of Raisins

- 3 Tsp of Powdered Rock Candy (kalkandu)
- 5 Dates
- 1 Tsp of Khus Khus (Poppy seeds)
- Few Cashews, Chopped

Instructions

1. Dry roast the coconut until colour changes and keep it aside.
2. Dry roast the poppy seeds in a medium flame for few mins and keep it aside.
3. Remove seeds from dates, soak it in hot water for few mins and grind them coarsely.
4. In a mixie, powder the sugar and keep it aside.
5. Finally in mixie, add all the ingredients and grind it together. Khirapat filling is ready.
6. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add rice flour and salt, add water slowly and keep mixing with spatula.
7. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
8. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
9. Steam the modak in a idly pan or steamer for 10 mins.
10. Pancha Khadya Modak Recipe / khirapat modak is ready for neivedhyam.

Notes
Add any nuts of your choice.
If you don’t have rock candy, replace it with regular sugar.
If you want, you can also add a pinch of cardamom powder or nutmeg powder.

Tags: Pancha Khadya Modak , Panch Khadya Modak Recipe, khirapat modak, how to make khirapat modak at home, how to make Panch Khadya Modak Recipe at home, khirapat, easy modak recipe,

maharstrain style modak ganesh chaturthi recipes 2015, vinayagar chaturthi recipes 2015.

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



Chocolate Coconut Modak Recipe is an easy, interesting and yummy modak. I went to walmart yesterday for weekly grocery shopping and I bought almond joy chocolate. Yumm I love almond joy, every bite was heavenly in taste. Today when I was eating almond joy in the morning and thinking for a different unique modak recipe than usual one for a new post, my brain says wait a minute, you got the filling idea. Yes, this modak filling is going to taste like almond joy. To replicate that,

I made the modak with rice flour covering and for filling, I used choco chips, almonds, ghee and coconut. You can make this easy, addictive, delicious chocolate modak for kids for upcoming ganesh chaturthi and enjoy. If you try my recipe, let me know in comment box how it turned out for you.

Also check my other kozhukattai recipes

1. Coconut Jaggery Kozhukattai
2. Ellu Kozhukattai
3. Paal Kozhukattai
4. Sweet Aval Pidi Kozhukattai

How to make Chocolate Coconut Modak Recipe

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



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

Chocolate Coconut modak recipe / Chocolate Filling Modak is a delicious variation of traditional modak. Make this for kids for ganesh chaturthi 2015 .
Author: Gayathri Ramanan
Recipe type: Sweets
Cuisine: Indian
Serves: 4
Ingredients

- ⅓ Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee / Oil
- For Filling
- ¼ Cup of Chocolate Chips
- ¼ Cup of Grated Coconut
- 7 Almonds, Chopped
- 2 Tsp of Powdered Sugar or Condensed Milk
- 1 Tsp of Ghee / Butter

Instructions

1. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add flour and salt, Add water slowly and keep mixing with spatula.
2. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
3. For filling, take a bowl and melt the chocolate chips in microwave for 30 secs. To that, add coconut, chopped almonds, sugar and ghee or butter.
4. Make a equally sized balls out of the dough. Grease your hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.
5. Steam the modak in a idly pan or steamer for 10 mins.
6. Hot, delicious Chocolate Coconut Modak is ready to serve.

Notes
Adding oil or ghee gives a softer modak.
Boil water well, so that you get soft and non sticky dough.
If kozhukattai looks shiny after steaming, it means they are done. Do not over cook it for long time.
Make thin outer layers of the dough so that the kozhukattai are soft and gets cooked easily.



tags: Chocolate modak, chocolate modak recipe, how to make chocolate modak recipe at home, prepare chocolate modak, chocolate filling modak, modak recipe ideas, modak variety, easy modak recipe, chocolate kozhukattai, chocolate modhagam, prepare sweet kozhukattai recipes, ganesh chaturthirecipes, vinayagar chaturthi recipes. pillaiyar chaturthi recipes, vinayagar chaturthi tamil recipes 2015

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai



Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai is a easy, healthy, delicious breakfast dish. Yesterday I posted sigappu arisi kara kozhukattai (savory kozhukattai) where I used red rice flour, coconut, red chilies and other spices. If you are a sweet lover like me , you will love this sweet kozhukattai, it has red rice flour, jaggery for sweetness, cardamom for flavor, ghee and nuts for taste. Pack this sweet Kozhukattai for kids snack box, they will love it. Try this red rice sweet kozhukattai and let me know how it turned out for you.

How to make sigappu arisi innippu kozhukattai / Red Rice Sweet Kozhukattai

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai



Save Print
Prep time
10 mins
Cook time
10 mins
Total time
20 mins

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai is a easy, healthy, delicious breakfast or snacks. Pack this sweet Kozhukattai for kids snack box.
Author: Gayathri Ramanan
Recipe type: Sweets
Cuisine: Indian
Serves: 7
Ingredients

- ½ Cup of Red Rice Flour (Puttu Maavu)
- ⅓ Cup Jaggery
- 2 Cardamom, Crushed
- 2 Tbsp of Grated Coconut
- Pinch of Salt
- Few Ghee Roasted Cashews
- 1 Tsp of Ghee
- Water as needed

Instructions

1. In a bowl, take red rice puttu maavu, ghee, crushed cardamom, cashews, salt and grated coconut. Mix well and keep it aside.
2. Heat a pan with water and jaggery, boil it for few mins or until it melts. Add the melted jaggery to the flour bowl. Leave it for 5 mins. Now the flour will absorb all the jaggery syrup.
3. Mix well with hand to form smooth dough.
4. Divide the dough into equally sized balls.
5. Steam this balls in a idly pan for 10 mins.
6. Hot, delicious sigappu arisi innippu kozhukattai is ready. Garnish with cashews and serve.

Notes
Adjust the amount of jaggery as per your taste.
Adding ghee gives a nice flavor.
Garnish with any nuts of your choice.
You can also use store bought white rice flour.



Tags: *Sigappu Arisi innippu Kozhukattai* , *Red Rice sweet kozhukattai*, *sweet kozhukattai seivathu eppadi*, *how to make sigappu arisi sweet kozhukattai*, *sweet sigappu arisi pidi kozhukattai*, *sweet red rice kozhukattai*, *Sweet kozhukattai recipe*, *kozhukattai recipe for vinayagar chaturthi*, *sigappu arisi kozhukattai*, *red rice kozhukattai*, *puttu maavu kozhukattai*, *prepare sigappu arisi sweet kozhukattai*, *sigappu arisi innippu kozhukattai recipe*. *red rice sweet kozhukattai recipe*