Krishna Jayanthi Recipes 2016 / Gokulashtami Recipes



In 2016, Krishna Jayanthi falls on 25th of August. Here are the Krishna Jayanthi Recipes 2016 from Foodybuddy. Wishing you all Happy Krishna Jayanthi in Advance…Below you can see the list of recipes, I have attached 24 sweet and savory recipes so **click on the below links** to get the recipes

Krishna Jayanthi Recipes 2016

Savory Recipes

1. Maida Seedai
2. Butter Murukku
3. Thenkuzhal
4. Moong Dal Murukku
5. Mullu Murukku
6. Thattai
7. Gram Flour Ribbon Pakoda
8. Spicy Garlic Karasev
9. Aval (Poha) Vadai
10. Urad Dal Vadai(Medhu Vadai)

Sweet Recipes

1. Kesar Shrikhand
2. Basundi
3. Kalkandu Pongal
4. Rava Kesari
5. Coconut Burfi
6. Aval Ladoo
7. Rava Ladoo
8. Nei Appam
9. Paal Kozhukattai
10. Milk Powder Gulab Jamun
11. Kaju Katli

Payasam / Kheer Recipes

1. Red Aval Payasam (Poha Kheer)
2. Arisi Payasam (Rice Kheer)

3. Sago Payasam
4. Moong Dal Payasam
5. Moon Dal Sago Payasam
6. Yellow Pumpkin Payasam
7. Godhumai Rava Payasam (Cracked Wheat Kheer)
8. Carrot Kheer

Tags: gokulashtami recipes, krishna jayanthi recipes, janmashtami recipes, easy gokulashtami recipes, maida seedai recipe, mullu murukku, moong dal murukku recipe, butter murukku recipe, ribbon pakoda recipe, garlic kara sev, thattai recipe, aval ladoo, red aval payasam recipe, arisi payasam recipe, basundhi recipe, kesar shrikhand, paal payasam, rava laddu, murukku recipe, how to make seedai without bursting, prepare seedai, how to make easy murukku, nei appam, rava ladoo, paal kozhukattai, aval vadai, godhumai rava payasam, sago payasam, krishna jayanthi recipes 2015, gokulashtami recipes foodybuddy

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Easy Kesar Shrikhand Recipe / Sweetened Yogurt with Saffron & Nuts



Easy Kesar Elachi Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts is a rich, creamy Indian style flavored yogurt. It is a popular dessert in Gujarat and Maharastrian cuisine. I love all kinds of milk based Indian sweets, this shrikhand is one of my favorite. The cardamom and saffron adds a wonderful

flavors and nuts on top adds a nice crunch to this dessert. To make a shrikhand at home is very simple, you have to use hung / strain the curd using muslin cloth to separate the whey, they are then mixed with sugar, cardamom, saffron. It is kept in the fridge and served chill with nuts and fruits. If you love mango, just blend the mango pulp with shrikhand. They are called Amarkhand. You can serve the shrikhand plain or with poori (puffed Indian bread). Make this easy, no cook dessert for coming janmashtami (krishna jayanthi) and enjoy with your family.

How to make Easy Kesar Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts

Easy Kesar Shrikhand Recipe / Sweetened Yogurt with Saffron & Nuts



Save Print
Prep time
3 hours
Cook time
5 mins
Total time
3 hours 5 mins

Easy kesar shrikhand recipe / Sweetened Yogurt with Saffron, cardamom & nuts is a rich, creamy popular Indian dessert.

Serve them plain or with poori or chapathi.
Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 1
Ingredients

- ½ Cup of Thick Hung curd or Greek Yogurt from 1 cup of curd
- 1.5 Tbsp of White Sugar, I used Turbinado Sugar
- 7-10 Saffrons
- 10 Almonds, Finely Chopped
- 3 Cashews, Powdered
- Pinch of Cardamom Powder
- ½ Tbsp of Milk

Instructions

1. Take homemade curd (yogurt) or store bought curd. Always use fresh one, don’t use sour curd.
2. Put the muslin or cheese cloth over the strainer. Add curd (yogurt) over muslin cloth and allow it to drain for 3 hrs. Place the bowl under the strainer to remove the whey. Use this whey to knead chapathi dough.
3. In a mixing bowl, add yogurt (curd), sugar, cardamom powder and powdered cashews. Mix well with whisk until it turns creamy and smooth.
4. Add saffron to the hot milk, leave it for 5 mins.
5. Add the saffron milk to the yogurt, mix well.
6. Finally garnish it with saffron and nuts of your choice like almonds, pistachios.
7. Refrigerate it for an hour before serving.
8. Creamy, yummy kesar shrikhand is ready to serve.

Notes
I used turbinado sugar. You can use powdered white sugar too.
Adjust the amount of sugar as per to your taste.
Add any nuts of your choice like pistachios or walnuts or almonds.
If you have Greek yogurt, you can use it directly instead of

using homemade hung yogurt.
If you don’t have saffron, you can skip it and make it plain shrikhand.
Do not use sour curd while making shrikhand.



Tags: shrikhand recipe, easy shrikhand recipe, easy kesar shrikhand recipe, kesar elaichi shrikhand recipe, shrinkhand, elaichi shrikand recipe, how to make shrikhand at home, prepare shrikhand at home, sweetened yougurt

with saffron and nuts, saffron flavored yogurt, easy no cook indian dessert, janmashtami recipe 2015, gokulashtamirecipe 2015, krishnajayanthi recipe 2015, diwali milk based sweets 2015

Red Aval Payasam Recipe With Jaggery / Poha Kheer



As Krishna Jayanthi is around the corner, today I am posting this Red Aval Payasam Recipe With Jaggery / Poha Kheer for readers. This is a creamy and yummy traditional Indian dessert made with rice flakes, jaggery, milk, ghee and nuts. This

payasam is very simple to make in a very less time. In this aval payasam recipe, I used red aval (rice flakes) which is good for health, you can also use white rice flakes. For sweetener, I used jaggery, if you don't like jaggery, use sugar. Ghee and nuts adds a rich taste while milk gives creaminess to the payasam. Even beginner and bacholer can try this easy payasam at home.

How to make Red Aval Payasam Recipe With Jaggery / Poha Kheer

Red Aval Payasam Recipe With Jaggery / Poha Kheer



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

Aval payasam recipe with jaggery / poha kheer is a yummy Indian dessert made with aval (rice flakes), jaggery and nuts.
Author: Gayathri Ramanan
Recipe type: sweets

Cuisine: Indian
Serves: 3
Ingredients

- ⅓ Cup of Red Aval (Poha / Rice Flakes)
- ½ Cup of Jaggery or to taste
- 2 Cups of Milk
- 2 Tsp of Ghee
- 2 Cardamom, Crushed
- Few Cashews and Raisins
- Salt to taste

Instructions

1. Heat a pan with ghee, roast the cashews and raisins. Keep it aside.
2. Heat the same pan with ghee, roast the aval for 2 mins until it turns golden brown.
3. Add boiled milk, salt and cardamom to the aval, simmer it for 15 mins.
4. In a pan, add jaggery and ¼ cup of water, boil it until it melts. Filter the impurities and keep it aside.
5. Now add the jaggery syrup to the aval milk mixture, boil it for a min and turn it off.
6. Finally add roasted cashews and raisins.
7. Yummy aval payasam is ready. Cool it and serve.

Notes
You can also make this payasam in microwave.
Adjust the amount of jaggery as per your taste.
Do not boil the milk after adding jaggery for not more than a min.
You can also grind the aval after roasting to the boiling milk.



Tags: red Aval Payasam Recipe With Jaggery, Poha Kheer, aval payasam, aval jaggery payasam, rice flakes payasam, payasam recipes with jaggery, how to make aval payasam at home, prepare aval payasam with jaggery, aval payasam recipe, aval recipe, aval sweets, gokulahastami sweets, krishna jayanthi sweets, aval payasam with sugar., Red aval payasam recipe