[Quick Bhatura Recipe / Chola Poori Without Yeast](#)

Bhatura, bhatoora, batoora or chola poori is a popular Punjabi breakfast dish. I wanted to post the chole bhatura recipe for a long time and finally I made it today. There are lot of recipes for bhatura available with yeast and without yeast. I saw this recipe here and I tried, it came out good and puffy. This bhatura recipe is without yeast, here the yogurt helps the bhatura to rise and adds a little tangy taste. I love bhatura because they are crispy outside and spongy inside. Bhatura with chole masala is totally irresistible in taste.. Try this quick bhatura recipe in your home and enjoy.

Ingredients for Quick Bhatura Recipe / Chola Poori Without Yeast

Prep time : 4 hrs Cooking Time: 30 mins Serves :7

- 2 Cups of Maida (All Purpose Flour)
- 3 Tbsp of Sooji (Rava / Semolina)
- 4 Tbsp of Yogurt
- 1 Tbsp of Oil
- 1/2 Tsp of Sugar
- 1 Tsp of Baking Powder
- Vegetable Oil to deep fry
- Water as needed

Method – Quick Bhatura Recipe / Chola Poori Without Yeast

- Mix all the ingredients in a bowl except oil, knead well and form a soft and smooth dough.
- Cover the bowl and keep it aside for 4 hrs to allow fermentation to take place. Knead the dough again and form it into lemon sized balls.
- Take one ball, roll into thick round shaped disc.
- Heat oil in a frying pan, once it is hot, turn the flame to medium, carefully slide the bhaturas in hot oil.
- After few seconds, press it with the back of the laddle, so that it puffs up. Fry both sides until it turns golden brown. Remove it from the oil with a laddle and serve hot with chole.
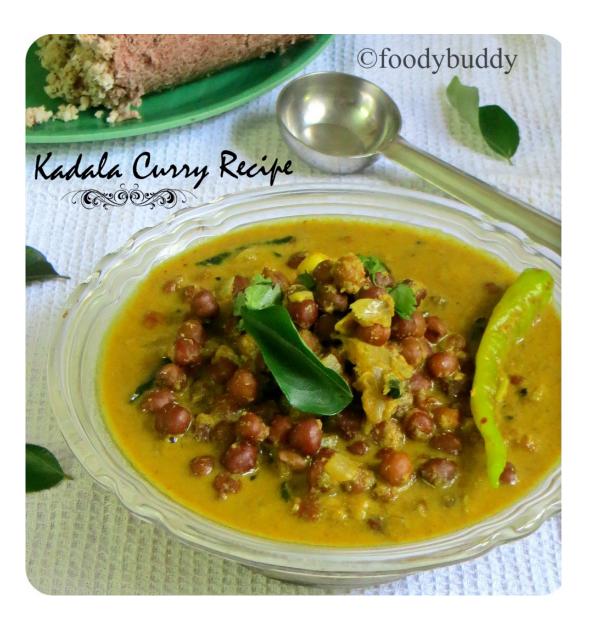
Tips

- Make sure you have enough oil in a frying pan, otherwise the bhatras will not puff up.
- You can also make bhaturas with yeast.
- Always fry bhaturas in a medium flame.

Bhatura Recipe

Tags : [chole bhatura recipe](), [bhatura recipe](), [bhatura recipe without yeast](), [easy bhatura recipe](), [how to make bhatura recipe at home](), [chola poori recipe](), [making of bhatura](), [bhatura recipe using curd](),

KERALA KADALA CURRY RECIPE FOR PUTTU

Kerala Kadala Curry Recipe for puttu is a coconut based gravy where the main ingredient is chickpeas. Kerala puttu and kadala Curry is a classic breakfast dish in kerala households. Kadala curry goes well not only with putu, but chickpeas gravy goes well with appam, idiyappam, dosa, poori and chapathi. I got this authentic kadalai curry recipe from my neighbour aunty, she is from kerala. My mom makes puttu often, but we don't eat it with kadala curry. We just eat it with sugar, ghee and banana. I always wanted to try this classic combo, so this time I followed neighbor aunty kadala curry recipe for

[puttu](), it came out so good and everyone liked it at home. So try this kerala kadala curry recipe for [puttu](). Kadala curry is very comforting and a classic kerala vegetarian recipe.

Other Chickpeas Recipes : [Chickpeas and spinach salad](), [Black chickpeas curry for roomali roti](), [chickpeas (channa) pulao](), [sundal kuzhambu (chickpeas curry south Indian style)]()

How to make kerala style kadala curry recipe for puttu, appam and idiyappam

Puttu with kadala curry

Preparation Time : 30 mins +soaking time Cooking Time : 30

Ingredients for Kerala Kadala Curry Recipe for puttu

- 1.5 Cups of Black Chickpeas / Kondakadalai / Kala Chana
- 1 Tsp of Coconut Oil / any vegetable oil
- Required Water
- Salt as needed

Spice Powder — To Roast and Grind

- 2 Tsp of Coconut Oil
- 1.5 Tbsp of Coriander Seeds
- 6 Small Onions
- 1/2 Tsp of Fennel Seeds
- 2 Cloves
- 2 Cardamom
- 1 Cinnamon
- 1 Star Anise
- 3/4 Cup of Grated Coconut

To Temper

- 2 Tsp of Coconut Oil
- 1 Tsp of Mustard Seeds
- 1 Red Chilly
- Few Curry Leaves

Other Ingredients

- 3 Medium Size Onion, Chopped
- 1 Tsp of Ginger Garlic Paste
- 2 Green Chillies, Slitted
- 1/2 Tsp of Turmeric Powder
- 1/4 Tsp of Red Chilly Powder

Method for kadala curry recipe for puttu

To Pressure Cook

- Soak the black chickpeas for overnight and In a cooker, add black chickpeas, required water, oil and salt. Cook it for 5 whistles, simmer it and cook it for 20 mins. Turn off the stove. Keep it aside.
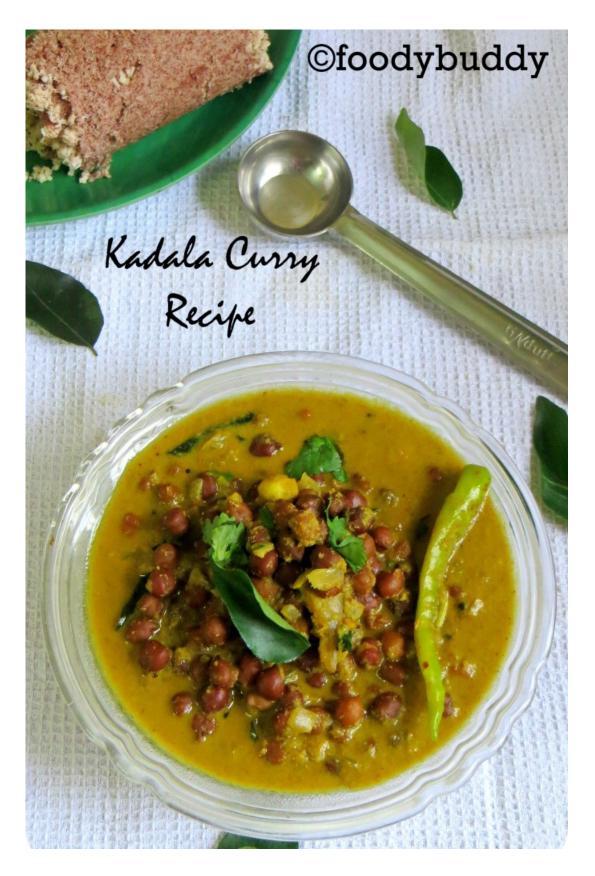
To Roast and Grind

- Heat a pan with oil, add coriander seeds, small onions, fennel seeds, cloves, cardamom, cinnamon, star anise and coconut. Fry it for few mins and turn off the stove. Let it cool down and grind it to a smooth paste.

For the seasoning

- Heat a pan with coconut oil, temper it with mustard seeds, red chilly and curry leaves. After it splutters, add chopped onion, fry it for few mins until it turns golden brown. Add ginger garlic paste, fry it until raw smell vanishes. Add green chillies, fry it for secs. Add the spice powder, fry it for few secs and finally add cooked chickpeas, little water, simmer it and cook it for 15-20 mins and turn if off. Garnish it with coriander leaves.
- Serve kerala kadala curry with puttu.

Tips

- Don't burn the spices while roasting.
- Instead of using whole spices in this curry, you can even use garam masala.
- Adjust the amount of spicy taste by increasing or decreasing the no of green chilles.
- You can add coconut milk to enhance the flavor of the curry.

Tags : <u>kadala curry,</u> <u>kadala curry recipe</u>, <u>kerala kadala curry</u>, <u>how to make kerala kadalai curry recipe</u>, <u>prepare kadalai curry recipe</u>, <u>kerala style kadala curry recipe</u>, <u>puttu kadalai curry recipe</u>, <u>how to make kadala curry for puttu</u>, <u>side dish for puttu</u>, <u>side dish for appam</u>, <u>easy kadala curry recipe</u>, <u>how to</u>

make kadalai curry recipe, kerala vegetarian recipe.

Ellu kozhukattai recipe for vinayagar chaturthi

"Happy Vinayagar Chaturthi My Friends"

I usually make **thengai poorna kozhukattai** for vinayagar chaturthi. As ganesh chaturthi is coming in the week. I wanted to post kozhukattai recipe. So here I am with **Ellu kozhukattai** Recipe for upcoming vinayagar chaturthi. They are also called **sesame seeds kozhukattai (dumplings with sesame seeds and jaggery fillling)**. As a kid I love only **sweet kozhukattai recipe with pooranam** and **paal kozhukattai**. I am not fond of savory kozhukattai recipe like **kara kozhukattai or uppu urundai**. The method of preparing outer covering for the kozhukattai are same except the fillings. **To make ellu poorna kozhukattai recipe**, I used ellu, thengai and jaggery as filling, so you call this kozhukattai as thengai ellu poorna kozhukattai recipe. Try this **easy ellu kozhukattai recipe** for ganesh chaturthi and let me know how it turned out.

Ingredients for Ellu Kozhukattai Recipe

To make pooranam

- 1/4 cup of Ellu / Sesame Seeds (white)
- 2 Tbsp of Jaggery (Vellam)
- 1.5 Tbsp of Grated Coconut
- Pinch of cardamom powder

To make outer dough

- 3/4 Cup of Rice Flour (Store bought)
- 2 Tsp of Sesame Oil
- Salt and water as needed

Method to make sesame seeds kozhukattai

To prepare Stuffing

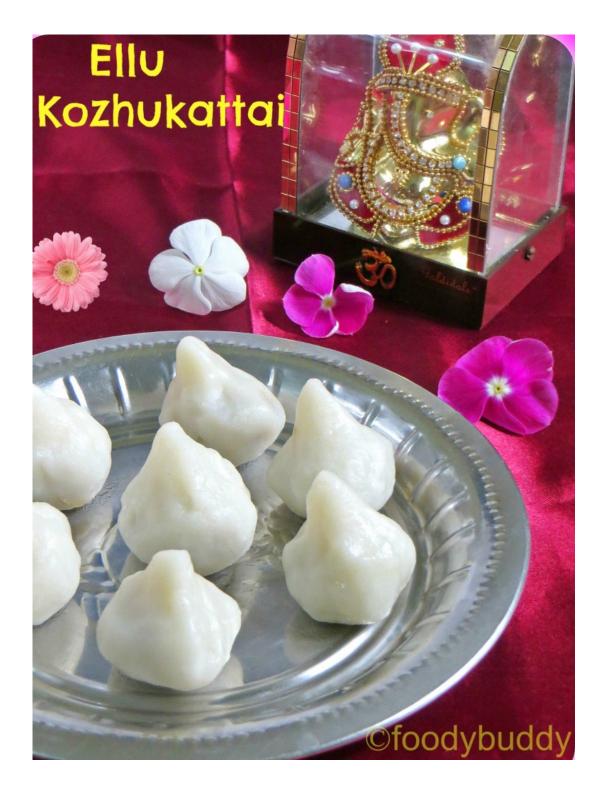- Heat a pan, dry roast the ellu (sesame seeds) until it

pops. In a mixie, add roasted sesame seeds, jaggery and coconut, grind it. Don't add water while grinding. Make it into small balls. Stuffing is ready.

To prepare outer dough

- Heat water in a pan, let it come to good boil, add salt and oil. Add rice flour and make it into dough. Grease your hand with oil and knead it to a smooth dough.
- Make equally sized balls out of the dough. Keep it covered.
- Take a ball, flatten it with your fingers. Keep the stuffing in the centre and make it into modak shape.
- Repeat the procedure to the rest of the dough. Steam the modak (kozhukattai) in idly maker for 10 mins.
- Delicious ellu kozhukattai are ready.

Tips

- You can use black sesame seeds to make this modak.
- Adjust the amount of jaggary according to your taste.
- Do not over cook / steam it, it may give you break the kozhukattai.
- Making outer dough is important. You can add rice flour to the boiled water or you can add boiled water to the rice flour bowl.
- Make thin outer layers of the dough so that the kozhukattai will be soft and also it gets cooked easily

tags : ellu kozhukattai, sesame seeds kozhukkattai recipe, how to make ellu kozhukattai recipe, modak recipe, poorna kozhukattai recipe, how to make thenga poorna kozhukattai recipe, modhagam, prepare sweet kozhukattai recipes, ganesh chaturthirecipes, vinayagar chaturthi recipes. pillaiyar chaturthi recipes, vinayagar chaturthi tamil recipes 2014