

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 prasada for ganesh chaturthi right, so try this super quick fried modak, you will love it ☺

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4. [Aval Sweet Kozhukattai](#)
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Modak Recipes

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2. [Pancha Khadya Modak](#)

Fried Paalkova Modak Recipe / Fried Mothagam



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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

- $\frac{1}{4}$ Cup of Maida (All purpose flour)
- $\frac{1}{4}$ 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.



FRIED PALKOVA MODAK

Moong dal Sweet Pidi Kozhukattai Recipe



Pidi Kozhukattai

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

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Moong dal Sweet Pidi Kozhukattai Recipe



4.0 from 1 reviews

Moong dal Sweet Pidi Kozhukattai Recipe



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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

- $\frac{1}{2}$ Cup + 3 Tbsp of Rice Flour
- $\frac{1}{4}$ Cup + 2 Tbsp of Jaggery
- $\frac{3}{4}$ 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
- $\frac{1}{4}$ 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.



[**Vinayagar Chaturthi Recipes /
Ganesh Chaturthi Recipes**](#)



In 2016, Vinayagar Chaturthi (Ganesh Chaturthi) falls on 5th of September. Here are the Vinayagar Chaturthi Recipes / Ganesh Chaturthi Recipes 2016 from Foodybuddy. Wishing you all Happy Vinayagar Chaturthi in Advance...Below you can see the list of recipes, I have attached sweet and savory recipes so **click on the below links** to get the recipes ☐

Here you can find the collection of ganesh chaturthi recipes – ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

Vinayagar Chaturthi Recipes 2016 / Ganesh Chaturthi Recipes

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9. [Rava Kesari](#)
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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 \(Cracked Wheat Kheer\)](#)
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1. [Urad Dal Vada](#)
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3. [Sago Vadai](#)
4. [Kondakadalai Sundal](#)
5. [Sprouted Navadhanya Sundal](#)

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