

# Moong dal Sweet Pidi Kozhukattai Recipe



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.

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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.



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## [Mini Badhusha Recipe / Diwali Sweet Recipe](#)

## Mini Badhusa



Badhusa is a super flaky popular Indian sweet loved by everyone because of its mild sweetness. This classic dessert is also called BALUSHAHI in northern part of India. It is prepared during festival occasions like diwali and other occasion like wedding. Badhusa is my amma's favourite sweet.

It has got crispy outer covering and flaky, juicy and soft inner part. Five years back, when I first tried donut in US, it tasted almost like badhusa ☐ , same ingredients like all purpose flour, sugar and butter is used so obviously same taste ☐ This post is very special to me, as it was made by **my mom (amma)** for my blog and the photo was clicked by **my sister in law**. This is a bite sized mini badhusa. This is my amma's second guest post. Last year, my mom made a easy diwali sweet recipe, [rava kesari](#) for my blog. Mini badhusa recipe is not that difficult sweet, so give it try for coming diwali, you will love it ☐ .



Balushahi

[How to make Mini Badhusa Recipe](#)





4.7 from 3 reviews  
 Mini Badhusa Recipe / Diwali Sweet Recipe



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Prep time  
 1 hour 20 mins  
 Cook time  
 30 mins  
 Total time

1 hour 50 mins

Author: Gayathri Ramanan

Recipe type: sweet

Cuisine: Indian

Serves: 10

### Ingredients

- 1 cup of Maida( All purpose flour)
- $\frac{1}{4}$  Cup of Curd (yogurt)
- $\frac{1}{4}$  Cup of Ghee or Butter
- 1 Tsp of Sugar
- Pinch of Baking Soda
- Pinch of Salt
- To make sugar syrup
- $\frac{1}{2}$  cup of Sugar
- Water to immerse the sugar
- 1 Tsp of Lemon Juice
- 2 Pinches of cardamom powder

### Instructions

1. In a bowl, add curd, ghee, sugar, salt and soda, mix well with whisk.
2. To that, add maida, mix well with hand, add water little by little and make into a smooth dough. Keep it aside for an hour.
3. Divide into equally sized small balls out of the dough and gently press it in the middle to form a depression. or you can make decorative ends as swirls.
4. Meanwhile, heat oil to deep fry, when it is hot (350 F), add pinch of dough it it rises up immediately then you are good to go, in a medium flame, gently put the badhusa into hot oil and cook both sides until it turns brown colour and shh sounds disappears. Follow the same method for the remaining badhusa.
5. To prepare sugar syrup
6. Heat a pan with water and sugar, boil it for few mins until you get single strand consistency, add cardamom

powder, lemon juice and mix well. Dip well the fried badhusa in sugar syrup on both sides, keep immersed for 2 mins then transfer it to a plate and enjoy.

#### Notes

You have to dip the badhusa when it is hot and keep the badhusa in syrup until you fry the second one..similarly do it for the rest of the badhusa

Do not fry the badhusa in high flame the inside won't get cooked.

Lemon juice is added to prevent crystallization of sugar.

you can double or triple the recipe as you prefer.

You can also add saffron to the sugar syrup, if you like.



Tags: [badhusa recipe](#), [mini badhusa recipe](#), [balushahi recipe](#), [badhusa seivadhu epadi](#), [how to make badhusa at home](#), [prepare badhusa recipe at home](#), [easy diwali sweets recipe](#) [diwali 2015 recipe](#)

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# Easy Kesar Shrikhand Recipe / Sweetened Yogurt with Saffron & Nuts

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## Shrikhand Recipe

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 Shrikand Recipe / Sweetened Yogurt with Saffron & Nuts



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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

- $\frac{1}{2}$  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
- $\frac{1}{2}$  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.



# Kesar Elaichi 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](#)

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