

Beetroot Burfi Recipe / Beetroot Coconut Burfi



Beetroot burfi recipe / Beetroot coconut burfi is a delicious sweet even a beginner's can try for this diwali 2016. I really love the colour of the burfi, it looks gorgeous, right ? This beetroot burfi is very famous in my hometown. I wanted to try this sweet for long time, finally made it for my blog post. Try this for diwali, you will love it. Also check [coconut burfi recipe](#) in my blog.

Beetroot Burfi Recipe



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Prep time

10 mins

Cook time

35 mins

Total time

45 mins

Beetroot Burfi Recipe / Beetroot Coconut Burfi is a delicious sweet that you can make easily for diwali. It tasted similar to coconut burfi.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 4

Ingredients

- 1.5 Cups of Beetroot, Grated
- 1.5 Cups of Coconut, Grated
- $\frac{1}{3}$ Cup of Milk
- 2.5 Cups of Sugar
- 4 Cardamom
- $\frac{1}{2}$ Cup of Ghee
- 10-12 Cashews

Instructions

1. Wash and grate the beetroot. In a mixie, add coconut and grind it coarsely.

2. Heat a pan with 2 tbsp of ghee, saute the grated beetroot for 5 mins.
3. Add grated coconut, sugar and keep stirring.
4. Add milk, allow it to cook for 25 mins in medium high flame otherwise it will spill outside. Do not take your hands from laddle, keep on stirring until it gets reduced to half and turns thick.
5. Now add crushed cardamom, ghee and cashews, stir it continuously , till it leaves the sides of the pan. If the mixture turns little dry, act fast.
6. Transfer the mixture to the ghee coated plate. Level it and cut it into desired shapes when it is warm.
7. Cool it and store it in an airtight container.
8. Beetroot burfi is ready to serve.

Notes

Always use heavy bottomed pan while making sweets.

Saute the beetroot for few mins to get rid of raw smell.

Adjust the amount of sugar to your taste.

Don't use dry dessicated coconut to make this burfi, it won't taste good as fresh coconut burfi.

You can use any nuts of your choice to this burfi.

Always cook the whole process in medium flame.

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[Soft Badam Mysore Pak Recipe / Krishna Sweets Style](#)



Mysore pak is a rich Indian sweet dish made with besan flour, ghee and sugar. I love melt in mouth mysore pak recipe than traditional mysorepa. This is my first attempt and a long time dream to make mysore pak at home and it turned so good and tasty. Finally I made it today. Everyone think that making mysore pak at home is very tricky and difficult. Not at all, very easy though. Usually experienced people do mysore pak with ease, but beginner hesitate to do ghee mysore pak because of sugar syrup single thread consistency. But this method of making soft mysore pak is damn easy to do at home, just mix all the ingredients together in a pan and keep on stirring

until you see big bubbles. Finally transfer this mixture to ghee greased plate. I added badam milk paste which does the trick and gives melt in mouth kind of mysore pak and tasted exactly like sree krishna sweets mysore pauk. Anyone can try this easy and soft badam mysore pauk recipe for diwali and surprise your family and friends. Happy Diwali to everyone.

How to make soft badam mysore pauk recipe at home

Ingredients for Soft Badam Mysore Pak Recipe

Preparation Time: 35 mins Cooking Time: 20 mins Serves: 27 pieces

- 1 Cup of Besan Flour
 - 1 Cup of Ghee
 - 1 Cup of Milk
- 2.5 Cups of Sugar
- 20 Almonds (Badam)

Method To Make Badam Mysore Pak Recipe

- Soak the badam in hot water for 30 mins. After 30 mins, remove the skin and grind it to a smooth paste. Add 2 tbsp of milk to the ground almond and grind it one more time.



- Grease the plate with ghee and set aside.
- In a heavy bottomed pan, in medium high flame, add besan flour, ghee, milk, sugar and ground almond paste together.



- Keep stirring continuously for 15 mins . PLEASE DO NOT STOP STIRRING. Keep stirring, stirring until you see foams and large bubbles as seen in the picture. Turn off the flame.



- Pour into the greased plates and slightly pat on the sides for the mysore pak to settle evenly. When slightly warm and mysore pak turns little hard, cut into desired shapes. Slowly remove from the plate and store it in an airtight container. It stays good for a week.



Tips

- Adjust sugar according to your taste. You can add sugar upto 3 cups. I felt 2.5 cups of sugar is enough.
- Please don't reduce the ghee amount otherwise you won't get melt in mouth taste.
- I used homemade besan flour to make mysore pak.
- You can also add some ground moong dal flour additional to besan flour to get a nice taste.
- If your mysore pa didn't set well after 10 mins it means mixture didn't cook enough. So please transfer it to a pan and keep stirring until you see larger bubbles, then transfer it to ghee greased plate. This repair method works for me.
- Don't cook it for longer time, then mysore pak turns very hard.



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