MOTICHOOR LADOO RECIPE / DIWALI SWEET

Motichoor ladoo recipe is my all time favourite sweet. I love all kinds of ladoo particulary thirupathi ladoo. This motichur ladoo was in my mind to try for diwali. This orange ladoo looks fabulous isn't it ? I made it recently and it turned out perfect and tasty. Boondhi ladoo and motichoor ladoo recipe are all same it just varies in size. This boondhi ladoo have big boondhi in it whereas motichoor ladoo have tiny boondhi. Trust me homemade motichoor ladoo tastes 100 times better than store bought ones. Don't think, this is a difficult recipe. It you follow the recipe and use the right proportion of ingredients, it will be easy and its totally worth the effort. Everyone in my family loved it. Try this for diwali, you will love it too. Check the full diwali recipes collection.

“Happy Diwali to everyone”

Motichoor Ladoo Recipe

How to make boondhi for ladoo

How to make sugar syrup and shape the ladoo

MOTICHOOR LADOO RECIPE / DIWALI SWEET

Save Print
Prep time
45 mins
Cook time
30 mins

Total time
1 hour 15 mins

Motichoor ladoo recipe is a all time favourite sweet to me made with gram flour and sugar syrup. Try this tasty ladoo for diwali or festival occasion.
Author: Gayathri Ramanan
Recipe type: sweets
Cuisine: Indian
Serves: 35 ladoo
Ingredients

- 2 Cups of Besan Flour (homemade)
- 100 ml of Milk
- 1 Pinch of Orange Colour (kesari colour)
- Pinch of Salt
- Water as needed
- 1 and ¼ Cup of Sugar
- 1 Cup of Water
- 1 tsp of lemon juice
- 10 Almonds, Sliced
- 2 Tbsp of Ghee
- Pinch of Cardamom Powder

Instructions

1. Making of Boondhi
2. In a bowl, add besan flour.
3. To a 100 ml warm milk, add food colour and mix well. Now add this to besan flour bowl. Mix well.
4. Add enough water and salt, whisk well to avoid lumps.The batter should be little thin than dosa batter consistency.
5. Heat a pan (kadai) with oil to deep fry. Keep a heavy box / container taller than kadai. Just keep the box closer to kadai. Place a kitchen towel over the box and keep it ready. This arrangement is to tap the ladle. Please check the pic for details. Pour the batter over the perforated ladle, swirl it and tap it strongly with

laddle on the box . So that the boondhi will fell down like rain.

6. Just fry the boondhi for 30 secs – 1 min and take out carefully with ladle. Drain it in a paper towel.
7. Repeat the same process for the rest of the batter.
8. Now boondhi is ready and let it cool for sometime.
9. Making of sugar syrup
10. Heat a pan with sugar and water, boil it and stir it until you get single string consistency. Once it is reached, add lemon juice and turn it off. Add fried boondhi to the syrup.
11. Mix it gently and cover it with lid. Leave it undisturbed for 30- 45 mins.
12. After the boondhi absorbed all the syrup, transfer it to a mixier and pulse it once or twice. Transfer this to a plate. Now add nuts, cardamom powder and ghee. mix well.
13. Shaping of ladoo
14. Grease your hands with ghee or oil and make round shape ladoo out of the mixture.
15. Yummy, rich motichoor ladoo is ready to eat

Notes

Boondhi batter consistency is important. Make sure you dont add too much of water.

Add any food colour of your choice. Here I used orange colour.

Single string sugar syrup consisteny is another important factor for perfect ladoo.

Add any nuts or musk melon seeds to ladoo.

Adding lemon juice to avoid crystallization of sugar syrup.

Adding ghee is optional.

I have fried boondhi in oil. You can fry them in ghee too or 50% oil and 50% ghee.

My ladle gave big boondhi so I pulsed the mixture to get tiny boodhi. If you get tiny hole ladle from near by store you don’t need to pulse it.

Kyoya Gulab Jamun Recipe / Homemade Gulab Jamun

Kyoya gulab jamun recipe (Homemade Gulab jamun) is a Indian classic dessert made with kyoya (unsweetened milk solids) as main ingredient. To be honest, I love only home-made gulab jamun. Gulab jamuns are favourite to everyone and it can be prepared for all festival occasions. Gulab jamun can be made in different ways like milk powder gulab jamun, potato gulab jamun, bread gulab jamun. But this kyoya (mawa) gulab jamuns are best, they are light, super soft and melt in mouth in texture. I used readymade kyoya to make this gulab jamun, you can also use homemade kyoya. It is really an easy recipe to try for this diwali with simple ingredients and tastes yummy.

Click this link for other diwali sweet recipes

How to make kyoya gulab jamun recipe

Kyoya Gulab Jamun Recipe / Homemade Gulab Jamun

Save Print
Prep time
20 mins
Cook time
30 mins
Total time

50 mins

Kyoya gulab jamun (Homemade gulab jamun) is a Indian classic dessert made with kyoya as main ingredient. They are light, super soft in texture. Try this easy recipe for diwali, you will love it.
Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 25
Ingredients

- 200 gms of Kyoya (unsweetened milk solids)
- 4 Tbsp of Maida (all purpose flour)
- Pinch of salt
- 2 Pinches of baking soda
- 2-3 Cardamom
- 1 and ½ cups of Sugar
- 1 and ½ cups of Water
- Oil to deep fry
- Rose Essence is optional

Instructions

1. First bring the kyoya to room temperature.
2. Take kyoya in a bowl and crumble it. Add maida, baking soda, salt to a bowl and miix well.
3. Add water little by little, gather together to form a dough. Take a tablespoon, scoop the dough and invert it and shape it into a ball as shown in the picture. Dont apply pressure while rolling and dont roll them tight.
4. Meanwhile, make a sugar syrup – take sugar and water in a pan, boil it for 10 mins. Add cardamom and stir it gently, if syrup turns sticky turn it off.
5. Heat a pan with oil to deep fry. When it is hot, drop the jamuns 2-4 at a time, fry them in a medium flame till golden brown. After it is done, drain it in a paper towel and add it to warm syrup (not super hot). If you want, add rose essence to the syrup. Cover it and let it

rest for 4 hrs to absorb the sugar syrup.

6. Garnish with nuts of your choice.
7. Kyoya gulab jamuns are ready.

Notes

Dont apply pressure while rolling the dough and dont roll the dough tightly.

If your dough is too sticky, add extra tbsp of maida not more than that.

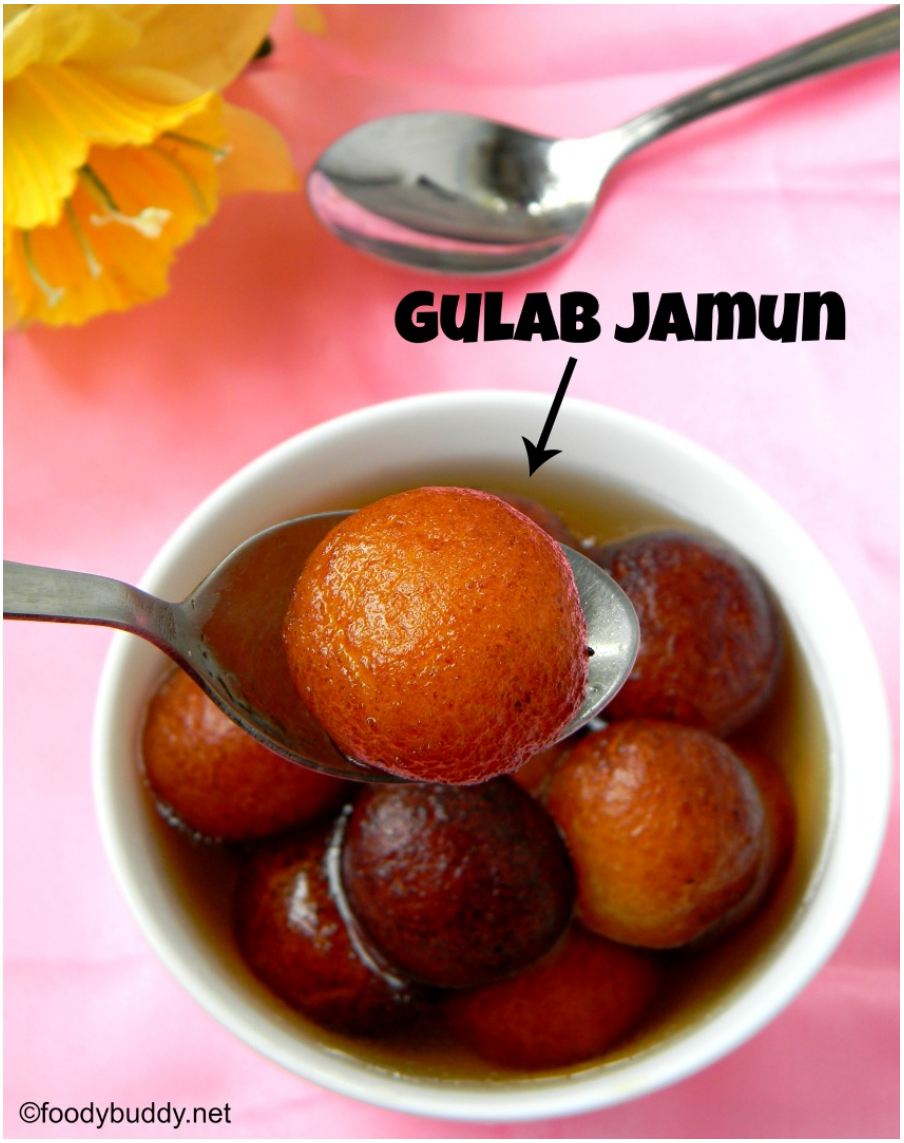
Make sure you keep in low flame while cooking the jamuns as it may get burnt easily.If the oil is too hot, then the jamuns may turn brown faster but it may not have cooked inside especially the center part.

If you have cracks, sprinkle little more water and make a dough.

Do not add too much of water while kneading as kyoya is moist in texture.

Fry only till deep golden brown, not too dark.

Give at least 3-4 hours standing time before eating the tasty jamun.



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

Beetroot Burfi Recipe / Beetroot Coconut Burfi

Save Print
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
- ⅓ Cup of Milk
- 2.5 Cups of Sugar
- 4 Cardamom
- ½ 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.