

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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1. [Thengai Poorna Kozhukattai](#)
2. [Ellu Kozhukattai](#)
3. [Aval Kara Kozhukattai](#)
4. [Aval Sweet Kozhukattai](#)
5. [Sprouted Green Gram Kozhukattai](#)
6. [Peanut Coconut Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Sigappu Arisi \(Red Rice\) Spicy Kozhukattai](#)
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Modak Recipes

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Fried Paalkova Modak Recipe / Fried Mothagam



Fried Palkova 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.

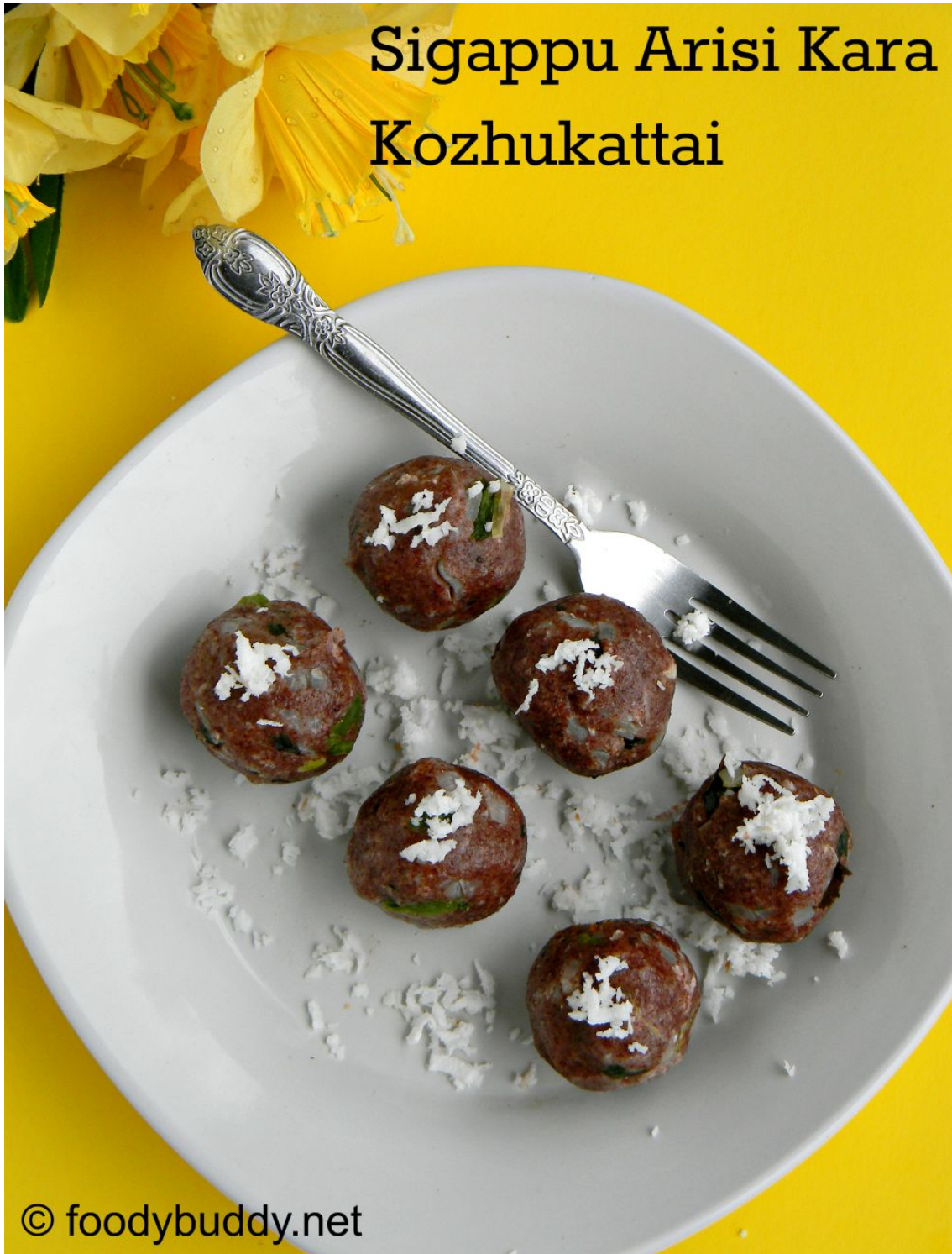
If you cook the modak for more time than needed, it will turn hard.

you can also fry it in ghee, to get super tasty modak.



Sigappu Arisi Kara
Kozhukattai / Red Rice puttu
maavu kozhukattai

Sigappu Arisi Kara Kozhukattai



Sigappu Arisi Kara Kozhukattai / Red Rice puttu mavu kozhukattai is a healthy and delicious breakfast dish. You can also make this puttu maavu kozhukkatai as snack or for school lunch boxes for kids. Sigappu arisi (Red rice) is a healthy grain with lot of vitamins, minerals, fiber and protein. They are good for diabetic patients and high cholesterol people. Serve this kara kozhukattai with coconut chutney. I made this kozhukattai last month with leftover puttu maavu. Also check

my [kerala style puttu recipe](#). Try this healthy kara kozhukattai and leave your feedback in comment box.

How to make Sigappu Arisi Kara Kozhukattai

Sigappu Arisi Kara Kozhukattai / Red Rice puttu maavu kozhukattai



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Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Sigappu Arisi Kara Kozhukattai / Red Rice puttu maavu kozhukattai is a healthy and delicious breakfast or snacks. It is made of red rice flour. Serve this kara kozhukattai with coconut chutney.

Author: Gayathri Ramanan

Recipe type: Snacks

Cuisine: Indian

Serves: 10

Ingredients

- 1 Cup of Sigappu Arisi Puttu Maavu (Red Rice Flour)
- 1 Tsp of Mustard Seeds
- $\frac{1}{2}$ Onion, Chopped
- 1 Green Chilly
- $\frac{1}{4}$ Cup of Coconut, Grated
- Few Cashews, chopped
- Pinch of Asafoetida
- Few Curry Leaves, Chopped
- Few Coriander Leaves, Chopped
- Salt to taste
- Water as required (approximately 1 cup)
- Oil and ghee as needed

Instructions

1. In a bowl, take red rice puttu maavu and grated coconut.
2. Heat a pan with water, add ghee and salt to it, boil it for few mins. Add the water to the flour bowl. Leave it for 5 mins. Now the flour will absorb all the water.
3. Heat a pan with oil, add mustard seeds, after it pops up, add cashews, onion, green chilly, asafoetida, curry leaves, saute it for few mins, add coriander leaves and transfer this to the flour bowl. Mix well with hand to form smooth dough.
4. Divide the dough into equally sized balls.
5. Steam this balls in a idly pan for 10 mins.
6. Hot, delicious sigappu arisi kara kozhukattai is ready. Garnish with grated coconut and serve with your favourite chutney.

Notes

Serve this kozhukattai with coconut chutney

I used store bought red rice puttu maavu(fLOUR). You can also make the same kozhukattai with white rice flour.

Adjust the number of chilies as per to your taste.

Amount of water may vary based on the flour quality. So adjust it accordingly.

Red Rice Puttu Maavu Kozhukattai



Tags: [Sigappu Arisi Kara Kozhukattai](#) , [Red Rice puttu maavu kozhukattai](#), [Kara kozhukattai seivathu eppadi](#), [how to make sigappu arisi kara kozhukattai](#), [Kara sigappu arisi pidi kozhukattai](#), [spicy red rice kozhukattai](#), [kara kozhukattai recipe](#), [kozhukattai recipe for vinayagar chaturthi](#), [sigappu arisi kozhukattai](#), [red rice kozhukattai](#), [puttu maavu kozhukattai](#), [prepare sigappu arisi kara kozhukattai](#), [sigappu arisi kara kozhukattai recipe](#). [red rice puttu maavu kozhukattai recipe](#)

Thengai Poorna Kozhukattai | Sweet Kozhukattai

Ganesh chaturthi / Vinayagar chaturthi is the birthday of lord Ganesha. This Thengai poorna kozhukattai / sweet kozhukattai recipe is a steam cooked sweet dish. Modak / kozhukattai recipe is a famous Indian sweet, prepared especially on the occasion of Ganesh Chaturthi. It is known as Lord Ganesha's favorite sweet. You can feel sweetness in every bite of this kozhukattai. This Thengai poorna kozhukattai recipe is my mom's version. You can make this sweet kozhukattai even for snacks to kids. Try this thengai poorna kozhukattai for ganesh chaturthi.

Thengai Poorna Kozhukattai



Foody-buddy

Ingredients for thengai poorna kozhukattai

Outer Dough Ingredients

- 1 Cup of Rice Flour
- 2 Tsp of Ghee/oil
- Salt as needed
- 1 and 1/2 – 2 Cups of Water

Coconut Pooranam

- 1 Cup of Coconut gratings
- 3/4 Cup of Jaggery
- 4 Cardamom
- 2 Tsp of Ghee
- 1/4 Cup of water

Method



Ingredients

Making of Outer Dough

Put the rice flour in a kadai and dry fry till nice aroma comes out. Remove from stove and keep aside. Boil 1 and 1/2 to 2 Cups of water along with salt and 2 teaspoon of Ghee/oil. Pour this boiling water in the fried rice flour slowly like drop by drop, then mix it using a wooden spoon. When it is warm enough to handle, knead it with your hand.



Boiling Water in Kettle



Making of Outer Dough



Press the Dough like this

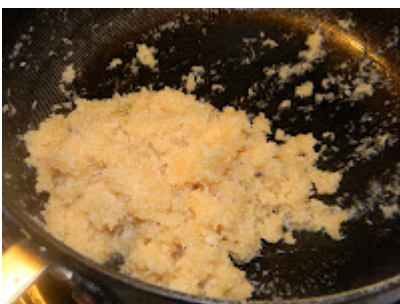


Adding Pooranam in the middle



Close the edges to get the shape

Making of Coconut Pooranam



Put the jaggery in a heavy bottomed pan. Now add 1/4 cup water and keep on low flame. When the jaggery completely melted, add coconut gratings and stir well and then till it blends well and become solid. Add cardamom powder and Ghee mix well. Cool it.

Making of Kozhukattai

Take lemon size dough and make a small ball by placing dough in zip lock bag with grease of oil in it as shown in pic. Slowly apply pressure with your fingers and make it like a small patty. Put one tablespoon of Pooranam in the middle of the patty, slowly close the edges to prevent the leakage of pooranam. It look like half circle. Finish all the dough and pooranam like above. Arrange all kozhukattai in a idly plate or steamer and steam it for five to seven minutes. Kozhukattai is ready.

Basic Information

Prep Time: 30 min to 1 hour

Cook Time: 30 min to 1 hour

Serves: 3 people

Yield: About 10 kozhukattai



Tips

- Do not steam it for long time as pooranam will come out.
- Make thin outer layers of the dough so that the kozhukattai are soft and gets cooked easily.

Tags : [kozhukattai recipe](#) , [modak recipe](#) , [thengai poorna kozhukattai](#) , [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](#)