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

Kozhukattai Recipes

1. Thengai Poorna Kozhukattai
2. Moong Dal Pidi Kozhukattai
3. Ellu Kozhukattai
4. Aval Kara Kozhukattai
5. Aval Sweet Kozhukattai
6. Sprouted Green Gram Kozhukattai
7. Peanut Coconut Kozhukattai
8. Paal Kozhukattai
9. Sigappu Arisi (Red Rice) Spicy Kozhukattai
10. Sigappu Arisi(Red Rice) Sweet Kozhukattai

Modak Recipes

1. Fried Palkova Modak
2. Chocolate Coconut Modak
3. Pancha Khadya Modak

Sweet Recipes

1. Ellu Urundai
2. Aval Ladoo

3. **Nei Appam**
4. **Kandarappam**
5. **Rava Ladoo**
6. **Puran Poli**
7. **Kaju Katli**
8. **Coconut Burfi**
9. **Rava Kesari**
10. **Milk Powder Gulab Jamun**

Payasam / Kheer Recipes

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)**
8. **Carrot Kheer**

Savory Recipes

1. **Urad Dal Vada**
2. **Aval Vadai(Poha Vada)**
3. **Sago Vadai**
4. **Kondakadalai Sundal**
5. **Sprouted Navadhanya Sundal**

Tags: vinayagar chaturthi recipes 2015, ganesh chaturthi recipes, pillaiyar chaturthi recipes, kozhukattai recipes 2015, modak recipes, how to make soft kozhukattai, how to make modak recipes, payasam recipes, urad dal vadai, sundal recipes, nei appam, ellu urundai, ladoo recipes, poli recipes.

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



Chocolate Coconut Modak Recipe is an easy, interesting and

yummy modak. I went to walmart yesterday for weekly grocery shopping and I bought almond joy chocolate. Yumm I love almond joy, every bite was heavenly in taste. Today when I was eating almond joy in the morning and thinking for a different unique modak recipe than usual one for a new post, my brain says wait a minute, you got the filling idea. Yes, this modak filling is going to taste like almond joy. To replicate that, I made the modak with rice flour covering and for filling, I used choco chips, almonds, ghee and coconut. You can make this easy, addictive, delicious chocolate modak for kids for upcoming ganesh chaturthi and enjoy. If you try my recipe, let me know in comment box how it turned out for you.

Also check my other kozhukattai recipes

1. Coconut Jaggery Kozhukattai
2. Ellu Kozhukattai
3. Paal Kozhukattai
4. Sweet Aval Pidi Kozhukattai

How to make Chocolate Coconut Modak Recipe

Chocolate Coconut Modak Recipe / How to make Chocolate Filling Modak



Save Print
Prep time
25 mins
Cook time
10 mins
Total time
35 mins

Chocolate Coconut modak recipe / Chocolate Filling Modak is a delicious variation of traditional modak. Make this for kids for ganesh chaturthi 2015 .
Author: Gayathri Ramanan
Recipe type: Sweets
Cuisine: Indian
Serves: 4
Ingredients

- ⅓ Cup of Rice Flour
- Water as required
- Salt to taste
- 1 Tsp of Ghee / Oil
- For Filling
- ¼ Cup of Chocolate Chips
- ¼ Cup of Grated Coconut
- 7 Almonds, Chopped
- 2 Tsp of Powdered Sugar or Condensed Milk
- 1 Tsp of Ghee / Butter

Instructions

1. For the outer covering dough, bring the water to boil along with ghee. In a bowl, add flour and salt, Add water slowly and keep mixing with spatula.
2. Let it cool it for 2 mins, it will be warm by now, start kneading to form a smooth dough. Keep covered to prevent from drying.
3. For filling, take a bowl and melt the chocolate chips in microwave for 30 secs. To that, add coconut, chopped almonds, sugar and ghee or butter.
4. Make a equally sized balls out of the dough. Grease your

hand with oil, take a ball and flatten it with your hand. Add a tsp of filling in the centre. Fold it and seal it in the centre. Repeat the same process for the rest of the dough.

5. Steam the modak in a idly pan or steamer for 10 mins.
6. Hot, delicious Chocolate Coconut Modak is ready to serve.

Notes
Adding oil or ghee gives a softer modak.
Boil water well, so that you get soft and non sticky dough.
If kozhukattai looks shiny after steaming, it means they are done. Do not over cook it for long time.
Make thin outer layers of the dough so that the kozhukattai are soft and gets cooked easily.



tags: Chocolate modak, chocolate modak recipe, how to make chocolate modak recipe at home, prepare chocolate modak, chocolate filling modak, modak recipe ideas, modak variety, easy modak recipe, chocolate kozhukattai, chocolate modhagam, prepare sweet kozhukattai recipes, ganesh chaturthirecipes, vinayagar chaturthi recipes. pillaiyar chaturthi recipes, vinayagar chaturthi tamil recipes 2015