Thengai Poorna Kozhukattai | Sweet Kozhukattai

Ganesh chaturthi / Vinayagar chaturthi is the birthday of lord Ganesha. This Thengai poorna k*ozhukattai / 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.*



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 Poornam



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