

Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe



Pasiparuppu Murukku

Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe is a crispy delicious Indian snack made during diwali and krishna jayanthi (gokulashtami). Moong dal murukku is made of rice flour, moong dal, cumin, butter and salt. You can add roasted

moong dal or pressure cooked moong dal to the flour. Butter adds a rich and crispy taste. This post was in my draft for long time, actually I made this moong dal murukku last year for diwali when I was in my mom's home. My brother son (3 yr old kid) loved this murukku so much because of its crispy taste. You can also make this easy pasiparuppu murukku as after school snacks for kids. Try this easy murukku and let me know in comment box how it turned out.

I love to share a good news here. Plattershare conducted a recipe contest last month, to them I send my [alfalfa sprouts guacamole sandwich recipe](#). The contest was judged by popular masterchef Pankaj Bhadouria and she selected me as a second prize winner, feeling so happy ☺ . They gave me Rs. 500 cash and 7 different variety of Orchard Lane fruit jams. I never tasted this kind of jam in my life, it was so delicious and yummy. Why I love this jam is that, it has less content of sugar, 80% of original fruits and no preservatives. Thank you so much plattershare, chef Pankaj mam and orchardlane.





Plattershare Recipe Contest

(July 2015)

**Judged by India's first ever
MasterChef Pankaj Bhadouria**

SECOND PRIZE

Awarded to - Gayathri Ramanan

"The filling seems to be very interesting.
I have a feeling that so many
flavors and the creaminess of the
Avacado should make it all worth trying."

- MasterChef Pankaj Bhadouria

How to make Easy Moong Dhal Murukku / Pasiparuppu Murukku Recipe

Easy Moong Dhal Murukku / Pasiparuppu Murukku



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Prep time

20 mins

Cook time

40 mins

Total time

1 hour

Easy Moong Dhal Murukku / Pasiparuppu Murukku is a crispy Indian snack made during diwali and krishna jayanthi. Serve them with hot tea or coffee.

Author: Gayathri Ramanan

Recipe type: Snacks

Cuisine: Indian

Serves: 2 bowls

Ingredients

- 1 Cup of Rice Flour (Store-bought)
- $\frac{1}{4}$ Cup of Yellow Moong Dal
- 1 Tsp of Cumin (Jeera)
- 1 Tbsp of Butter
- Pinch of Asafoetida (Hing)
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the moong dal in water for 20 mins. Wash it and add it to pressure cooker, cook it for 3 whistles by adding 1 cup of water. After the steam releases, mash the dal

and keep it aside.

2. In a mixing bowl, add rice flour, cooked moong dal, cumin, butter, asafoetida and salt. Mix well with hand to form a smooth dough. Sprinkle some water if needed.
3. Heat oil in a pan. Meanwhile, grease the inner part of murukku press with oil and use star template(the one we use it for mullu murukku). Add the dough into the murukku press and close it tightly.
4. Now carefully press it directly into the hot oil, cook both the sides of murukku till Ssh sound stops.
5. Remove it from oil and drain this in a paper towel (tissue paper)
6. Hot, crispy moong dal murukku is ready to serve with hot tea or coffee.

Notes

Add sesame seeds (black or white) in place of cumin or add both.

If you want spicy murukku, add red chilly powder. This is optional.

If you don't have butter, add hot oil to the dough.

I didn't add water while kneading the dough as moong dal water is enough to knead it.

You can use any murukku template of your choice.



Moong Dal Murukku

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