RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA



My fav diwali snack is Ribbon pakoda also called as nada thenkuzhal or ola pakoda or ottu pakoda. This pakoda is very crispy snack, you can have it for evening snacks with tea or coffee. I already posted ribbon pakoda recipe with gram flour that's an instant method. Here in this method, we have to grind the rice along with red chilies,spices and fried dal powder. Garlic and cumin adds a great flavor to this pakoda. This is my first attempt, tried this recently in my home, it

came out so good and crunchy. Do try this snack for diwali, you will love it.

HOW TO MAKE RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA

Ribbon Pakoda Recipe



Save Print
Prep time
2 hours
Cook time
30 mins
Total time
2 hours 30 mins

Ribbon Pakoda Recipe / Ola Pakoda / Oatu pakoda is a crispy evening snack, great to munch with evening ea or coffee. You can also prepare it during diwali.
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Recipe type: snakcs
Cuisine: Indian
Serves: 3
Ingredients

- 1 Cup of Parboiled Rice / Idly Rice
- ½ Cup of Fried Gram Dal (Pottukadalai)
- 3 Garlic Cloves, Crushed

- 1 Tsp of Cumin (jeera)
- 5 Red Chilies
- ½ Tsp of Black Pepper Powder
- Pinch of Asafoetida
- Salt to taste (approximately 1 tsp)
- ¾ cup of Water

Instructions

1. Soak the rice in water for 1.5 hrs. Drain the water and wash the rice.
2. Grind the fried gram dal in mixie to a fine powder.
3. Add rice to a wet grinder and grind it by adding ¾ cup of water, red chillies, garlic and salt until it turns smooth. At the end, add fried gram dal powder and cumin, grind it for 2 mins and remove the batter to a vessel. Add pepper powder and asafoetida, mix well with hand .
4. Meanwhile heat the oil to deep fry.
5. Place the ribbon pakoda plate (dash like plate) in murukku press. Grease the oil inside the murukku press, place the dough inside upto ¾ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil.
7. In a medium flame, deep fry the ribbon pakoda on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy ribbon pakoda is ready to eat.

Notes
Always cook on medium flame.
If you are cumin lover, you can grind along with rice. If you dont like cumin, avoid it and add asafoetida.
Garlic adds a nice taste.
Adjust the no of red chilly according to your taste.



Tags: ribbon pakoda recipe, how to make ribbon pakoda recipe, easy diwali snacks.

Ribbon Pakoda Recipe With Gram Flour



Ribbon Pakoda also called Ola Pakoda / Nada Thenkuzhal is one of my favourite snack. Some people call it as oatu pakoda.

Today I am sharing easy ribbon pakoda recipe with gram flour the way my mom prepares. Ribbon pakoda is a crispy, tasty, ribbon like murukku variety made during diwali or for tea time snack.

To make ribbon pakoda, you need gram flour (kadalai maavu), maida and rice flour flavoured with cumin, green chilly paste and butter. You can try this easy and simple ribbon pakoda recipe with gram flour for coming Diwali 2014 and enjoy with your family.

Ingredients for Ribbon Pakoda Recipe With Gram Flour

Preparation Time : 10 mins Cooking Time : 30 Mins Serves : 3

- 1 cup of kadalaimaavu (gram flour)
- 1/4 Cup of maida
- 1/4 Cup of Raw Rice Flour (store bought or homemade)
- 1/4 Tsp of Baking Soda
- Pinch of Asafoetida
- 1/4 Tsp of Cumin
- 1/4 Tsp of Ajwain
- 1 Tsp of Green Chilly Paste or 3/4 Tsp of Red Chilly Powder
- 1 Tbsp of Butter or Hot Oil
- Salt and Water as required

Method for Ribbon Pakoda Recipe With Gram Flour

- In a mixing bowl, add all the ingredients and mix well by adding little by little water to form a smooth dough. Divide the dough into 3 parts.
- Grease the oil on the inner wall of the murukku press.

Place the ribbon pakoda disc at the bottom and now add the dough to the murukku press to make ribbon pakoda.



- Heat oil in a pan, when it is smoking hot, drop a small piece of dough, if it raises up immediately, then your oil is ready. Turn the heat to medium, keep a ball of dough on the murukku press, press it directly to the hot oil. Now dough falls into the hot oil.
- Fry the ribbon pakoda until it turns golden brown colour or until sizzling sound stops.
- Remove from oil, drain it in a paper towel.



- Delicious, crispy ribbon pakoda is ready to serve for evening snack or for diwali.

Tips

- Always keep your dough wet, by wrapping the bowl with wet cloth so it doesn’t get dry. If your dough got dried just sprinkle some water and knead it before you

make ribbon pakoda.

- I used green chilly paste,you can also use red chilly powder for spicy taste.
- Instead of butter, add hot oil to the flour.
- Adding Cumin, ajwain and asafoetida are for easy digestion.
- Store it in an airtight container.



Tags : ribbon pakoda, ola pakoda recipe, ribbon pakoda recipe,

how to make ribbon pakoda at home, ribbon pakoda recipe with gram flour, kadalai maavu ribbon pakoda, pakoda seivathu eppadi, prepare ribbon pakoda at home, diwali snack recipes, diwali savory snack, snack varieties south Indian