

KADAPPA RECIPE / KUMBAKONAM KADAPPA – SOUTH INDIAN



Kadappa Recipe / Kumbakonam Kadappa is a flavorful stew made with moong dal, potato, coconut and other spices. This kadappa recipe is a great side dish for [idly](#), [idiyappam](#), [poori](#) and [dosa](#). Popular in Kumbakonam, a place in South India hence the name kumbakonam kadappa. I have tasted this kadappa in Thajavur mess in Chennai and I have no idea on how to make kadappa at home. When I was talking to my neighbor the other day, she told me this recipe so I tried it yesterday, it came out so good and I loved it. I had this kadappa with soft, hot idly for breakfast. Try this recipe, you will love it for

sure.

How to make Kadappa Recipe

KADAPPA RECIPE / KUMBAKONAM KADAPPA – SOUTH INDIAN



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Prep time

10 mins

Cook time

30 mins

Total time

40 mins

Kadappa Recipe / Kumbakonam Kadappa is a flavorful stew and a great side dish for idly and dosa. Popular in Kumbakonam, a place in South India.

Author: Gayathri Ramanan

Recipe type: side dish for idly

Cuisine: Indian

Serves: 4

Ingredients

- Ingredients
- 3 Potato (Medium Size)
- $\frac{1}{4}$ Cup of Yellow Moong Dal
- $\frac{1}{4}$ Cup of Grated Coconut
- 4 Green Chilies
- 1.5 Tbsp of Fried Gram Dal (pottukadalai)

- 5 Garlic Cloves
- 1 Tsp of Khus Khus (Kasa kasa / Poppy Seeds)
- 2 Red Onion, Sliced
- Juice from $\frac{1}{2}$ Lemon
- Salt to taste
- Few Coriander Leaves
- T0 Temper
- 2 Tbsp of Gingelly Oil
- 2 Small Cinnamon Stick
- 3 Cloves
- 2 Cardamom
- 1 Bay Leaf
- 1 Tsp of Fennel Seeds
- Few Curry Leaves

Instructions

1. Boil the potato with little water in a pressure cooker for 1-2 whistles. Remove the skin, chop it into big pieces or mash it roughly. Keep it aside.
2. In the same pressure cooker, add moong dal, drop of oil and water, cook it for 3 whistles. Mash the dal and keep it aside.
3. In a mixie, add coconut, green chilly, fried gram, khus khus and water, grind it to a smooth paste.
4. Heat a pan with oil, add all the temper ingredients, fry it for few secs.
5. Add onion, fry it for few mins until it turns golden brown. Add cooked moong dal, potato, ground paste, salt and enough water, cook it for 10-15 mins in medium flame until raw smell vanishes.
6. Once it done, turn it off and add lemon juice and coriander leaves, mix well and serve it with idly or dosa.

Notes

You can add tomato in place of lemon juice.

If you want more spicy side, add 1 or 2 green chilly.

If you want your stew to be watery, add some more water to it.

Do not add turmeric powder to this dish.
You can also add any vegetables of your choice like carrots or drumsticks.



Tags: [kadappa recipe](#), [how to make kadappa at home](#), [kumbakonam kadappa recipe](#), [thajavur kadappa recipe](#), [south Indian kadappa recipe](#), [how to prepare kadappa dish](#), [kadappa recipe in tamil](#), [south Indian side dish recipe](#), [side dish for idly dosa](#).

HOW TO MAKE COCONUT CHUTNEY RECIPE (HOTEL STYLE)



Coconut chutney / Thengai Chutney is a popular and easy to make south Indian condiment that goes well with all Indian breakfast dishes like [idly](#), [dosa](#), [pongal](#), [paniyaram](#), and [kollukattai](#). This is my mom (amma) recipe she makes the best hotel style coconut chutney at home. You can make a lot of variations like onion coconut chutney or [mint coconut chutney](#) or peanut coconut chutney or coriander coconut chutney. I love thengai chutney because of its strong coconut flavor. I

also add roasted gram, garlic, ginger, tamarind and green chilly. Though it tastes good after grinding. The tempering with mustard seeds, urad dal, asafoetida and curry leaves makes the chutney more flavorful and tasty. Coconut chutney can be made with frozen or fresh coconut. **Do not use dry dessicated coconut.**

You can make two ways of coconut chutney, one is thick version called Getti Chutney while other is thin version and here is the recipe.

Also check my other chutney recipes

- [Onion tomato chutney](#)
- [Spicy Onion Garlic Chutney](#)
- [Tomato chutney](#)
- [Mint chutney](#)
- [Peanut chutney](#)
- [Carrot Chutney](#)
- [Bombay Chutney](#)

How to make coconut chutney recipe (hotel style)

HOW TO MAKE COCONUT CHUTNEY RECIPE (HOTEL STYLE)



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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Coconut chutney / Thengai Chutney is a simple and quick to make flavorful chutney that goes well with idly or dosa or paniyaram or pongal.

Author: Gayathri Ramanan

Recipe type: chutney

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{2}$ cup of Coconut (grated), I used frozen coconut
- Handful of Roasted Gram (Pottukadalai)
- 2 Green Chilly
- 1 Garlic Clove (big)
- Small Piece of Ginger
- Pinch of Tamarind
- Salt to taste
- To Temper
- 2 Tsp of Oil (Gingelly Oil)
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Pinch of Asafoetida
- Few Curry Leaves

Instructions

1. In a blender, add coconut, green chilly, garlic, ginger, roasted gram, tamarind, salt and water. Grind it to a smooth paste. (Add water depends on what consistency you want). Transfer this chutney to a bowl.
2. Heat a pan with oil, add mustard seeds, urad dal, asafoetida and curry leaves, after it pops up, give a swirl and immediately pour the tempering on to the chutney. Mix it well and serve the chutney with idly or

dosa or paniyaram or pongal.

Notes

Make thin or thick chutney as per your preference by adjusting water.

Adjust the number of green chilly according to your taste.

You can temper with red chilly for more flavorful chutney.

You can make lot of variations by adding coriander leaves or mint leaves or peanuts or onions.

Add less amount of tamarind otherwise it reduces the spicy taste of chilly.

If you don't like garlic, just add ginger alone.



tags: [coconut chutney](#), [thengai chutney](#), [coconut chutney recipe](#), [how to make coconut chutney hotel style](#), [how to make coconut chutney](#), [how to prepare coconut chutney](#), [restaurant style coconut chutney](#), [south Indian coconut chutney](#), [thengai chutney recipe](#), [side dish for idly dosa](#), [chutney recipes for idly dosa](#).

[Coconut Idly Podi / Thengai Podi Recipe](#)



Coconut Idly Podi / Coconut Milagai Podi / Thengai podi recipe is a dry spice powder with a combination of dals, red chilly, garlic and coconut. This coconut spice powder is a flavorful, simple instant powder which we always have in our pantry. They are so aromatic and tasty because of coconut and other spices in it. This is an authentic coconut idly podi recipe which I learned from my mother-in-law. Don't get confused with idly milagai podi which is a different recipe, I will share it later. You can have this coconut podi with [idly](#) or [dosa](#) or

[upma](#) or plain rice with sesame oil / ghee.

How to make Coconut Idly Podi / Thengai Podi Recipe

Coconut Idly Podi / Thengai Podi Recipe



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Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Coconut Idly Podi / Thengai Podi Recipe is a simple and flavorful recipe. It is a great accompaniment for idly, dosa, upma and rice.

Author: Gayathri Ramanan

Recipe type: Homemade

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Toor Dal
- 1 Cup of Urad Dal
- 1 Cup of Freshly Grated Coconut or Dry Desiccated

Coconut

- $\frac{1}{2}$ Cup of Coriander (Dhaniya)
- 1 Cup to 1 and $\frac{1}{4}$ Cup of Red Chilly
- 10 Garlic Cloves
- $\frac{1}{4}$ Tsp of Asafoetida
- Salt to taste

Instructions

1. Heat a pan, dry roast all the ingredients except red chilly, garlic, asafoetida and salt, till they turn golden brown color and aroma arises. Once it done, turn off the flame. Heat a pan with oil, roast the red chilly, asafoetida and garlic, till they turn golden brown color.
2. Let it cool down for 5-10 mins.
3. In a mixie, grind all the ingredients together and salt to a fine powder. Store it in an airtight container.
4. Serve it with idly or dosa or upma or rice with gingelly oil.

Notes

Always store it in an airtight container.

To increase shelf life, use only dry spoon.

Adjust the number of red chilly according to your taste



Thengai Podi

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Tags: [Coconut Idly Podi](#), [Thengai Podi Recipe](#), [coconut idly podi recipe](#), [thengai podi recipe](#), [idly podi recipe](#), [podu recipe](#), [side dish for idly dosa](#), [thengai milagai podi](#), [spiced coconut powder](#), [chutney powder](#), [thavana podi.](#), [coconut spice powder](#), [Coconut podi brahmin Style](#), [coconut podi](#), [thengai podi](#), [side dish for idly dosa](#)