Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai



Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet Kozhukattai is a easy, healthy, delicious breakfast dish. Yesterday I posted sigappu arisi kara kozhukattai (savory

kozhukattai) where I used red rice flour, coconut, red chilies and other spices. If you are a sweet lover like me , you will love this sweet kozhukattai, it has red rice flour, jaggery for sweetness, cardamom for flavor, ghee and nuts for taste. Pack this sweet Kozhukattai for kids snack box, they will love it. Try this red rice sweet kozhukattai and let me know how it turned out for you.

How to make sigappu arisi innippu kozhukattai / Red Rice Sweet Kozhukattai

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai



Save Print
Prep time
10 mins
Cook time
10 mins
Total time
20 mins

Sigappu Arisi Innippu Kozhukattai Recipe / Red Rice Sweet kozhukattai is a easy, healthy, delicious breakfast or snacks. Pack this sweet Kozhukattai for kids snack box.
Author: Gayathri Ramanan

Recipe type: Sweets
Cuisine: Indian
Serves: 7
Ingredients

- ½ Cup of Red Rice Flour (Puttu Maavu)
- ⅓ Cup Jaggery
- 2 Cardamom, Crushed
- 2 Tbsp of Grated Coconut
- Pinch of Salt
- Few Ghee Roasted Cashews
- 1 Tsp of Ghee
- Water as needed

Instructions

1. In a bowl, take red rice puttu maavu, ghee, crushed cardamom, cashews, salt and grated coconut. Mix well and keep it aside.
2. Heat a pan with water and jaggery, boil it for few mins or until it melts. Add the melted jaggery to the flour bowl. Leave it for 5 mins. Now the flour will absorb all the jaggery syrup.
3. Mix well with hand to form smooth dough.
4. Divide the dough into equally sized balls.
5. Steam this balls in a idly pan for 10 mins.
6. Hot, delicious sigappu arisi innippu kozhukattai is ready. Garnish with cashews and serve.

Notes
Adjust the amount of jaggery as per your taste.
Adding ghee gives a nice flavor.
Garnish with any nuts of your choice.
You can also use store bought white rice flour.



Tags: *Sigappu Arisi innippu Kozhukattai* , *Red Rice sweet kozhukattai*, *sweet kozhukattai seivathu eppadi*, *how to make sigappu arisi sweet kozhukattai*, *sweet sigappu arisi pidi kozhukattai*, *sweet red rice kozhukattai*, *Sweet kozhukattai recipe*, *kozhukattai recipe for vinayagar chaturthi*, *sigappu arisi kozhukattai*, *red rice kozhukattai*, *puttu maavu kozhukattai*, *prepare sigappu arisi sweet kozhukattai*, *sigappu arisi innippu kozhukattai recipe*. *red rice sweet kozhukattai recipe*

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