Moong dal Sweet Pidi Kozhukattai Recipe



Moong dal sweet pidi kozhukattai recipe / innippu pidi kozhukattai is a Indian dumpling prepared during Vinayagar Chaturthi. I love all kinds of sweet version of kozhukattai recipes. To make this vellum pidi kozhukattai recipe, you need simple ingredients they are jaggery, grated coconut, rice flour, moong dal, sesame seeds and small bits of coconut which adds a nice crunch and taste to the kozhukattai.

My grandma makes this often, so I got this innippu pidi

kozhukattai recipe from her and I tried it. This is a healthy and easy kollukattai to make compared to other sweet and kara kozhukattai recipes and can be made in a jiffy. Try this for coming ganesh chaturthi, you will love it.

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1. **Thengai Poorna Kozhukattai**
2. **Ellu Kozhukattai**
3. **Aval Kara Kozhukattai**
4. **Aval Sweet Kozhukattai**
5. **Sprouted Green Gram Kozhukattai**
6. **Peanut Coconut Kozhukattai**
7. **Paal Kozhukattai**
8. **Sigappu Arisi (Red Rice) Spicy Kozhukattai**
9. **Sigappu Arisi(Red Rice) Sweet Kozhukattai**

Modak Recipes

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4.0 from 1 reviews
Moong dal Sweet Pidi Kozhukattai Recipe



Save Print
Prep time
15 mins
Cook time
10 mins
Total time
25 mins

Moong dal Sweet Pidi Kozhukattai Recipe is a easy sweet version of Indian dumplings prepared during Vinayagar chaturthi or as evening snack.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 14
Ingredients

- ½ Cup + 3 Tbsp of Rice Flour
- ¼ Cup + 2 Tbsp of Jaggery
- ¾ Cup of Water
- 1 Cardamom
- 1 Tsp of Black Sesame Seeds
- 1 Tsp of Moong Dal
- 1 Tsp of Ghee
- 3 Tbsp of Coconut, Finely Chopped
- ¼ Tsp of Salt

Instructions

1. In a bowl, add rice flour and salt.
2. In a heavy bottomed pan, add moong dal, roast it until aroma comes and color changes. Transfer it to a rice flour bowl.
3. In the same pan, add sesame seeds, roast until it crackles. Transfer it to a bowl.
4. In the same pan, add ghee and roast the coconut until it turns light brown. Transfer it to a bowl.
5. In the pan, add jaggery and water, keep mixing till it dissolves completely, after it comes to a boil. Filter it if any impurities. Transfer it to a bowl and add crushed cardamom.
6. Now mix everything together and make a smooth dough. Make a equal sized balls.
7. Keep one ball in your hand and press it to bring an oblong shaped dumplings.
8. Grease the idly plate with oil and arrange all the

dumplings (kozhukattai).

9. Steam it for 10 – 12 minutes.
10. Moong dal pidi kozhukattai is ready.

Notes

I used store bought rice flour, you can also use homemade rice flour.

Another way of mixing – Instead of transferring the boiled jaggery syrup to rice flour bowl. Transfer the whole mixture of rice flour to boiling jaggery syrup pan, mix it in low flame and turn it off.

Amount of water depends on quality of rice flour.

If your dough is sticky, add some more rice flour.

Here I used paggu vellam.

Adding salt enhances sweetness.

Don’t allow the dough to dry, keep it covered and shape the kozhukattai.


Moong Dal Sweet
Pidi Kozhukattai
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