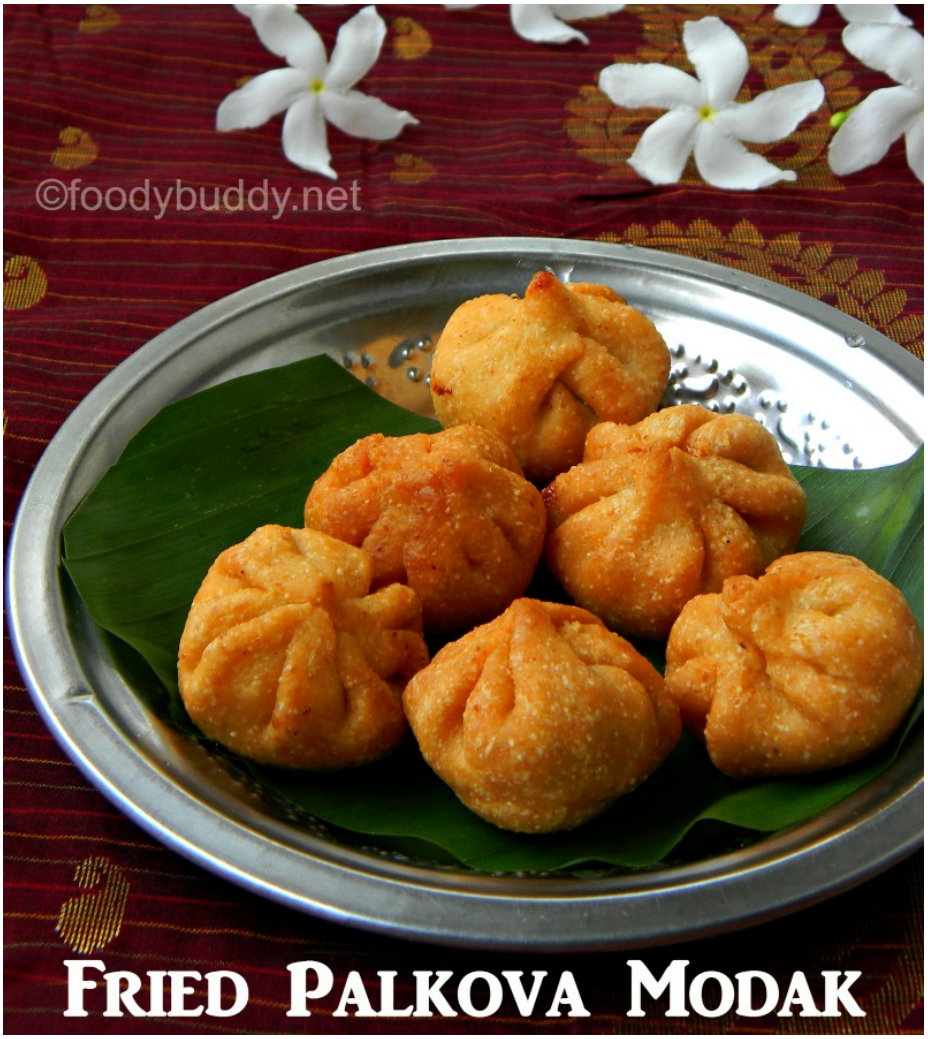
Fried Palkova Modak Recipe / Fried Mothagam



Usually modak is made with rice flour and it is steamed. Here in fried palkova modak recipe it is deep fried, made with maida for outer covering and palkova for inner filling. The semolina we add here make the modak super crispy. This is my mom modak recipe and she tried the fried modak with coconut jaggery filling. I thought this kozhukattai recipe was quick to make when compared to the regular kozhukattai.

Recently I tried my hands on Fried Modagam but I want to try it with something different filling so I used **palkova** for inner filling, I was little nervous that the filling would come out and spoil the oil. But it came out nice and it was

awesome in taste. You can use any filling that's your choice, either coconut jaggery filling or dal jaggery filling.

If in case you are in short of time or don't have any moulds, you don't want to skip making prasad for ganesh chaturthi right, so try this super quick fried modak, you will love it

If you are looking for more ganesh chaturthi recipes then do check –

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

1. **Chocolate Coconut Modak**
2. **Pancha Khadya Modak**

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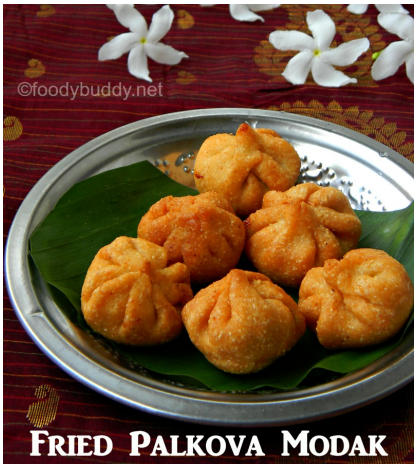

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Prep time
25 mins
Cook time
30 mins
Total time
55 mins

Fried palkova modak recipe / Fried Mothagam is a quick to make and easy modak compared to regular kozhukattai. If you are in short of time then try this fried modak recipe

Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 11
Ingredients

- ¼ Cup of Maida (All purpose flour)
- ¼ Cup of Semolina (Sooji)
- 1 Tsp of Oil
- Salt to taste
- Water as needed
- Oil to deep fry
- One small packet of palkova (store bought)

Instructions

1. In a bowl, add maida, sooji,salt and oil. Mix it well.
2. Add water slowly little by little and knead it to a stiff dough. Let it rest for 15 minutes.
3. Then knead it again by using all your stamina and make small balls out of it.
4. Take a ball and roll it like thin chapathi using rolling pin. Take a spoonful of palkova and place it in the center.
5. Start pinching the edges like shown in the above picture.
6. Finally bring all the edges to the center and seal it.
7. Repeat the same process for the rest of the balls.
8. Heat the pan with oil, once it is hot, keep it in a medium flame. Fry the modak until it turns golden brown. Drain it in a paper towel and serve.

Notes
Fried modak stays crisp and good for few days.
Make sure you seal the modak correctly, otherwise it will open and spoil the oil.
You can also use whole wheat flour or 50-50 maida and wheat flour.
It takes little more time to cook so that it cook on inside.. So cook in a medium low flame.

If you cook the modak for more time than needed, it will turn hard.
you can also fry it in ghee, to get super tasty modak.

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.

Try my other kollukattai recipes

1. **Thengai Poorna Kozhukattai**
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Moong dal Sweet Pidi Kozhukattai Recipe

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.

Ganesh Chaturthi recipes / Kozhukattai Recipes

Hello Friends,

Wishing you all happy vinayaga chaturthi / ganesh chaturthi .

Here you can find the collection of ganesh chaturthi recipes – ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

Vinayagar Chaturthi Recipes 2015 / Ganesh Chaturthi Recipes

Kozhukattai Recipes

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2. Ellu Kozhukattai
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Modak Recipes

1. Chocolate Coconut Modak
2. Pancha Khadya Modak

Sweet Recipes

1. Ellu Urundai
2. Aval Ladoo
3. Nei Appam
4. Kandarappam
5. Rava Ladoo
6. Puran Poli
7. Kaju Katli
8. Coconut Burfi
9. Rava Kesari
10. Milk Powder Gulab Jamun

Payasam / Kheer Recipes

1. Red Aval Payasam (Poha Kheer)
2. Arisi Payasam (Rice Kheer)
3. Sago Payasam
4. Moong Dal Payasam
5. Moon Dal Sago Payasam
6. Yellow Pumpkin Payasam
7. Godhumai Rava Payasam (Cracked Wheat Kheer)
8. Carrot Kheer

Savory Recipes

1. Urad Dal Vada
2. Aval Vadai(Poha Vada)
3. Sago Vadai
4. Kondakadalai Sundal
5. Sprouted Navadhanya Sundal

Ellu Kozhukattai

Thengai Poorna Kozhukattai

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Sweet pidi kozhukattai

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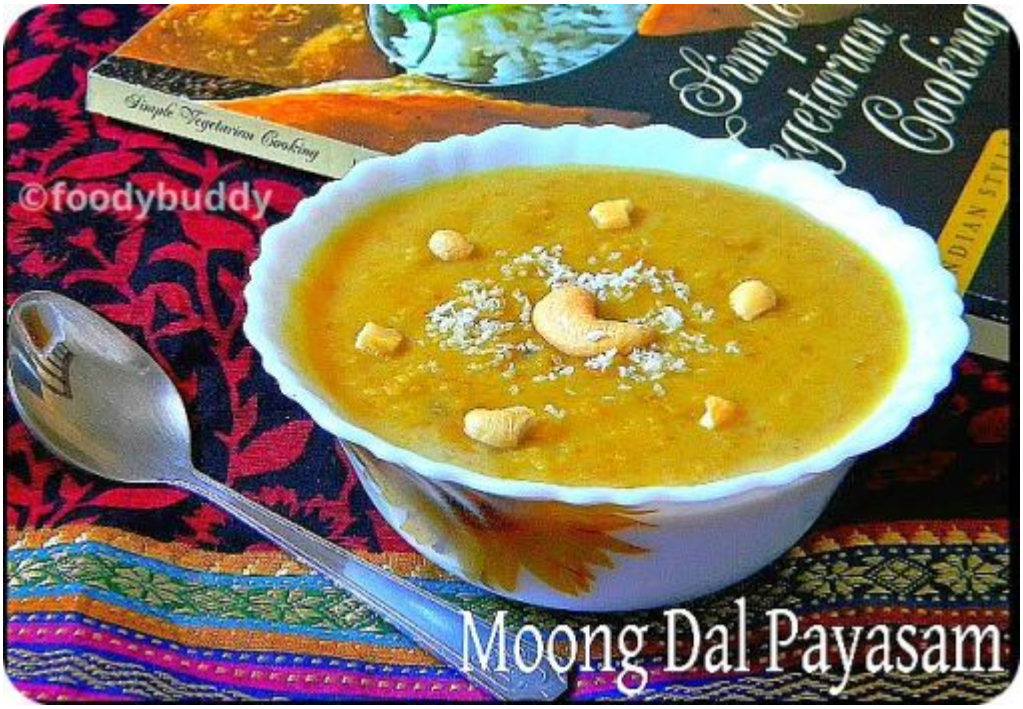
uppu urundai

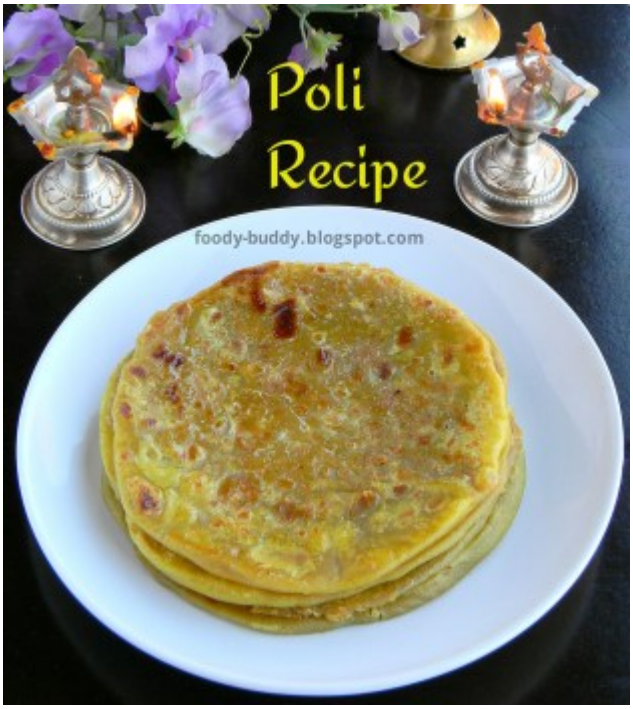
aval kara kozhukattai

Kondakadalai Sundal



Moong Dal Payasam

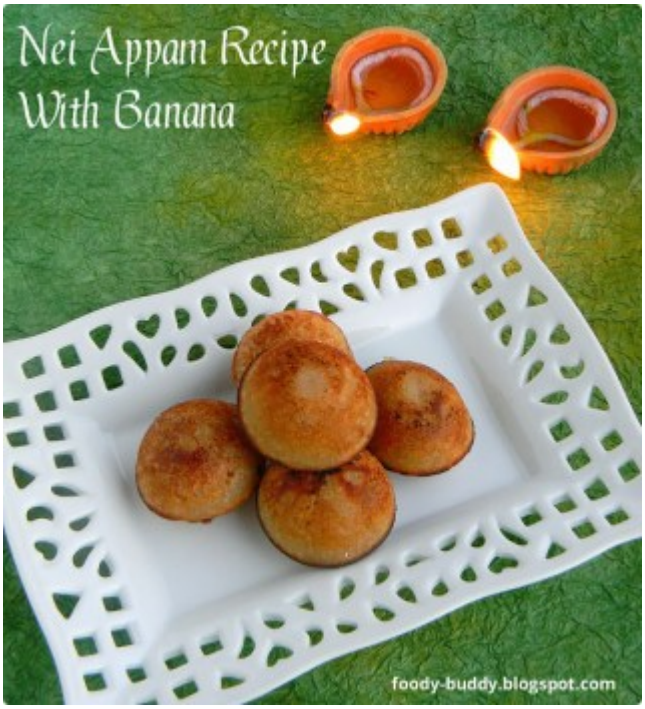
Sago Payasam

- 

  Paruppu Poli

-

  Kandaraappam



Nei Appam

Medhu vada

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Tags : ellu kozhukattai, sesame seeds kozhukkattai recipe, how to make ellu kozhukattai recipe, modak recipe, 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, paal kozhukattai recipe, how to make easy paal kozhukattai recipe, prepare paal kozhukattai recipe, paal kozhukattai recipe for vinayagar chaturthi,kozhukattai recipe for ganesh chaturthi, make kollukattai recipe, kollukattai recipes, pidi kozhukattai recipe, sweet aval pidi kozhukattai, kara kozhukattai recipe for vinayagar chaturthi,pidi kozhukattai for vinayagar chaturthi thengai poorna kozhukattai, modhagam, sago payasam recipe, kandarappam, poli recipe, appam recipe, vinayagar chaturthi kozhukattai recipes2014, ganesh chaturthi recipes 2014 Tags: vinayagar chaturthi recipes 2015, ganesh chaturthi recipes, pillaiyar chaturthi recipes, kozhukattai recipes 2015, modak recipes, how to make soft kozhukattai, how to make modak recipes, payasam recipes, urad dal vadai, sundal recipes, nei appam, ellu urundai, ladoo recipes, poli recipes.