

# 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



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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 tea or coffee. You can also prepare it during diwali.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Parboiled Rice / Idly Rice
- $\frac{1}{2}$  Cup of Fried Gram Dal (Pottukadalai)
- 3 Garlic Cloves, Crushed

- 1 Tsp of Cumin (jeera)
- 5 Red Chillies
- $\frac{1}{2}$  Tsp of Black Pepper Powder
- Pinch of Asafoetida
- Salt to taste (approximately 1 tsp)
- $\frac{3}{4}$  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  $\frac{3}{4}$  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  $\frac{3}{4}$  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.



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Tags: [ribbon pakoda recipe](#), [how to make ribbon pakoda recipe](#), [easy diwali snacks](#).

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# Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



Puzhangal arisi murukku recipe / Idly rice murukku recipe is a crunchy and yummy snack made with parboiled or idly rice, fried gram, butter, cumin and sesame seeds. In every household in South India during diwali, they make murukku compulsory apart from sweets. The only few diwali snack really enjoyed



by people with diabetes and older people are murukku they hit on top of the savory list. When my grandpa was alive say 20 yrs back, he eat powdered murukku. Yes interesting right ??? my mom grind the murukku in mixie for my grandpa...I love that taste too:-P Actually I clicked this murukku last year when my mom made it for diwali, it was in my draft, as diwali is nearing and I am posting this easy murukku recipe in my blog...try this crunchy crispy parboiled murukku for diwali 2015 and let me know your feedback.

Also check my other murukku recipes

1. [Butter Murukku](#)
2. [Moong Dal Murukku](#)
3. [Thenkuzhal Murukku](#)
4. [Mullu Murukku](#)

## **How to make Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe**

Half the recipe if you are just 2 in family (husband and wife)

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



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Prep time

3 hours

Cook time

1 hour 15 mins

Total time

4 hours 15 mins

Easy Puzhungal Arisi Murukku Recipe / Idly Rice Murukku Recipe is a crispy snack made with idly rice (parboiled rice), fried gram and spices. Prepare this for diwali or as evening snack.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 60

Ingredients

- 4 Cups of Idly Rice (parboiled Rice)
- 1 Cup of Fried Gram dal (pottukadalai)
- $\frac{1}{4}$  Cup of Butter
- 2 Tsp of Cumin
- 2 Tsp of Sesame Seeds
- $\frac{1}{4}$  Tsp of Asafoeida
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the rice in water for 2-3 hrs, drain the water,

wash the rice and grind it in a wet grinder with little water until it turns smooth. Sprinkle water in between if the grinder does not run freely. After it is done, transfer it to a wide bowl.

2. Powder the fried gram in mixie to a very fine powder, sieve well and measure it, take 1 cup of fried gram powder. Add this to a batter bowl.
3. To the same bowl, add sesame seeds, cumin, asafoetida, melted butter and salt. Mix really well and form a dough.
4. Meanwhile heat the oil to deep fry.
5. Place the three hole murukku plate in murukku press. Grease the oil inside the murukku press, place the dough inside upto  $\frac{3}{4}$  of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil or squeeze it in the greased ladle.
7. In a medium flame, deep fry the murukku 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 puzhangal arisi murukku is ready to eat.

## Notes

You can soak red chilly along with rice for spicy taste. Otherwise add red chilly powder to the batter

If you dont have sesame seeds, add ajwain (omam) or add cumin alone. We are adding this for easy digestion.

Adding butter for crispy taste. Dont have butter, add hot oil to the dough.

If your batter is sticky, add some more fried gram dal powder to the dough and mix well.

Always cook in medium flame.

While squeezing do not make several layers in that it takes more time to cook.





Parboiled Rice  
Murukku

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**KARUPATTI MITTAI RECIPE /**



# CHENNI MITTAI RECIPE (TIRUNELVELI STYLE)



Karupatti mittai recipe / Chennai Mittai recipe / Palm Jaggery Swirl Sweet is an authentic south Indian diwali sweet. This is my father's favorite recipe. I wanted to post some traditional south Indian sweets so when I was talking to appa (dad) the other day, he gave me 2 recipe ideas, one is karupatti mittai and second one is [mundhirikothu recipe](#) which I shared yesterday. Making karupatti mittai is really fun and easy. You

can make this sweet with available ingredients like rice and urad dal. For sweetness, you can use karupatti (palm jaggery) or chenni (sugar). One of my American friend Darlene came to our home, she tasted and said it was awesome, she totally loved karupatti mittai. I love both karupatti and chenni mittai. Bored with jangri or jilebi then try this for coming diwali , you will love it and let me know your feedback.



## How to make karupatti mittai recipe

[Adapted from Kitchen Rhapsody](#)





## KARUPATTI MITTAI RECIPE / CHENNI MITTAI RECIPE (TIRUNELVELI STYLE)



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Prep time

45 mins

Cook time



45 mins

Total time

1 hour 30 mins

KARUPATTI MITTAI RECIPE / CHENNI MITTAI RECIPE (TIRUNELVELI STYLE) is a very traditional south Indian diwali sweet made with rice, urad dal and palm jaggery

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 25

Ingredients

- 1 Cup of Idly Rice
- $\frac{1}{4}$  Cup of Urad dal
- 1 Cup of Karupatti (palm jaggery) to make karupatti mittai
- 1 cup of Sugar (chennai) to make chennai mittai
- 2 cardamom, crushed
- Pinch of dry ginger powder
- Pinch of Salt

Instructions

1. Soak both the idly rice and urad dal for overnight. Next day morning, wash both dal and rice, grind it in a grinder for 30 mins by adding very less water until the batter turns soft like that of dosa batter consistency.
2. Grate the karupatti (palm jaggery) with knife.
3. Meanwhile, heat karupatti (palm jaggery) with water, mix it well, until it melted. Filter it to remove impurities. Heat the same pan with filtered palm jaggery, heat it for 6 mins till it turns syrupy. Now add cardamom, salt and dry ginger powder, mix well.
4. Take a ziploc bag, put hole in the center (refer the picture), pour the batter into the bag.
5. Heat a shallow pan with oil to deep fry, pipe the batter into a hot oil, cook on medium heat until it done. It has to be in pale in colour.

6. Now placed the mittai in warm karupatti syrup for 2 mins until second batch is done. repeat the same process for the rest of the batter.
7. Similarly, heat the sugar with water, filter it and again heat it until turns syrupy. After you cook the mittai, dip it in a sugar syrup for 2 mins.
8. Yum yum karupatti mittai and chenni mittai are ready to enjoy. It tastes great when it is warm.

#### Notes

The batter has to be thick . Always add little water while grinding. The batter should be of right consistency like idly dosa batter.

Cook in a medium flame. Do not cook for long time it will turn hard and crispy. Do not under cooked you will end up in soggy mittai.

Adding dry ginger powder is optional, but if you add gives you a nice taste.



Tags: [karupatti mittai](#), [karupatti mittai recipe](#), [how to make karupatti mittai recipe](#), [prepare karupatti mittai recipe](#), [chenni mittai recipe](#), [how to make chenni mittai](#), [palm jaggery swirl sweet recipe](#), [easy diwali sweet recipe](#), [kids diwali recipe](#), [healthy diwali recipe](#).