

Mini Badhusa Recipe / Diwali Sweet Recipe



Badhusa is a super flaky popular Indian sweet loved by everyone because of its mild sweetness. This classic dessert is also called BALUSHAHI in northern part of India. It is prepared during festival occasions like diwali and other occasion like wedding. Badhusa is my amma's favourite sweet.

It has got crispy outer covering and flaky, juicy and soft inner part. Five years back, when I first tried donut in US, it tasted almost like badhusa ☐ , same ingredients like all purpose flour, sugar and butter is used so obviously same taste ☐ This post is very special to me, as it was made by **my mom (amma)** for my blog and the photo was clicked by **my sister**

in law. This is a bite sized mini badhusa. This is my amma's second guest post. Last year, my mom made a easy diwali sweet recipe, [rava kesari](#) for my blog. Mini badhusa recipe is not that difficult sweet, so give it try for coming diwali, you will love it ☐ .



[How to make Mini Badhusa Recipe](#)



4.7 from 3 reviews
 Mini Badhusa Recipe / Diwali Sweet Recipe



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Prep time
 1 hour 20 mins
 Cook time
 30 mins
 Total time

1 hour 50 mins

Author: Gayathri Ramanan

Recipe type: sweet

Cuisine: Indian

Serves: 10

Ingredients

- 1 cup of Maida(All purpose flour)
- $\frac{1}{4}$ Cup of Curd (yogurt)
- $\frac{1}{4}$ Cup of Ghee or Butter
- 1 Tsp of Sugar
- Pinch of Baking Soda
- Pinch of Salt
- To make sugar syrup
- $\frac{1}{2}$ cup of Sugar
- Water to immerse the sugar
- 1 Tsp of Lemon Juice
- 2 Pinches of cardamom powder

Instructions

1. In a bowl, add curd, ghee, sugar, salt and soda, mix well with whisk.
2. To that, add maida, mix well with hand, add water little by little and make into a smooth dough. Keep it aside for an hour.
3. Divide into equally sized small balls out of the dough and gently press it in the middle to form a depression. or you can make decorative ends as swirls.
4. Meanwhile, heat oil to deep fry, when it is hot (350 F), add pinch of dough it it rises up immediately then you are good to go, in a medium flame, gently put the badhusa into hot oil and cook both sides until it turns brown colour and shh sounds disappears. Follow the same method for the remaining badhusa.
5. To prepare sugar syrup
6. Heat a pan with water and sugar, boil it for few mins until you get single strand consistency, add cardamom

powder, lemon juice and mix well. Dip well the fried badhusa in sugar syrup on both sides, keep immersed for 2 mins then transfer it to a plate and enjoy.

Notes

You have to dip the badhusa when it is hot and keep the badhusa in syrup until you fry the second one..similarly do it for the rest of the badhusa

Do not fry the badhusa in high flame the inside won't get cooked.

Lemon juice is added to prevent crystallization of sugar.

you can double or triple the recipe as you prefer.

You can also add saffron to the sugar syrup, if you like.



Tags: [badhusa recipe](#), [mini badhusa recipe](#), [balushahi recipe](#), [badhusa seivadhu epadi](#), [how to make badhusa at home](#), [prepare badhusa recipe at home](#), [easy diwali sweets recipe](#) [diwali 2015 recipe](#)

MASAL VADAI RECIPE / KADALAI PARUPPU VADAI / AAMA VADAI



Masal Vadai / Masala vadai / paruppu vadai / aama vadai is a popular South Indian addictive snack. In south Indian homes, during festival occasions, they make either [urad dal vada](#) or paruppu vadai. To make this masal vadai, you need channa dal and other ingredients like fennel seeds, ginger, garlic, onion and coriander leaves . I am not a big fan for this vadai, but I like it so once in a while I make it at home. Two yrs back in my in-laws house, they had a cook, she makes the best tea kadai style masala vadai for [mor kulambu](#). I would say it was a tastiest vadai I ever tasted in my life. Next time, when I

meet her, I should get a recipe from her. Also I love the masala vadai in Kovai Express train, which runs from chennai to coimbatore. When the vendor sells vadai and cross our seats, the aroma itself makes us hungry. We often travel in that train, when ever we travel, my father buy that vadai for us, it will be palm size, big vadai with lots of onions, both my parents love that paruppu vadai. We usually we don't eat snacks from outside but this is an exception. This aama vadai goes well with evening tea or as side dish for any variety rice like [lemon rice](#) or [tamarind rice](#) or [tomato rice](#) or [curd rice](#). If you got leftover vadai, you can make an another fabulous dish called [vada curry](#) which I have posted in my blog, check that for recipe. It goes well with [idly](#) or [dosa](#).

How to make Masal vadai recipe/ Paruppu vadai / Aama Vadai

5.0 from 1 reviews

MASAL VADAI RECIPE / KADALAI PARUPPU VADAI / AAMA VADAI



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Prep time

3 hours 10 mins

Cook time

30 mins

Total time

3 hours 40 mins

Masal Vadai / Masala vadai / paruppu vadai / aama vadai is a popular South Indian delicious snack. This aama vadai goes well with evening tea or as side dish for any variety rice like lemon rice or tamarind rice or tomato rice or curd rice.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 7

Ingredients

- $\frac{1}{3}$ Cup of Channa Dal (Bengal gram / Kadalai paruppu)
- $\frac{1}{2}$ Inch of Ginger
- 2 Garlic cloves
- 2 Red Chilly
- 8 Small Onions, Finally Chopped
- $\frac{1}{2}$ Tsp of Fennel Seeds
- $\frac{1}{4}$ Tsp of Asafoetida
- $\frac{1}{2}$ Tbsp of Rice Flour
- Few Coriander Leaves
- Few Curry Leaves
- Salt to taste

Instructions

1. Soak the channa dal for 3 hrs, wash it twice in tap water and keep it aside.
2. In a mixie jar (blender), add all the channa dal (Leave 1 tbsp of Channa dal in a bowl), ginger, garlic, red chili and salt. Grind this coarsely, sprinkle very little water, make sure it should be thick. Transfer the mixture to a bowl, add that whole 1 tbsp of channa dal, chopped onion, fennel seeds, asafoetida, rice flour, salt, coriander leaves and curry leaves. Mix everything together, do not add water. The batter should be thick and crumbly.
3. Heat oil in a pan to deep fry.
4. Keep a bowl with water, wet your hands and make a lemon

sized balls out of the mixture and keep the ball in your palm of your left hand and flatten it with your right hand.

5. When the oil is hot, add the vadai, fry it in a medium flame on both sides until it turns golden brown colour. Drain it in a paper towel.
6. Hot, yummy paruppu vadai is ready to eat with tea.

Notes

If you are a spicy lover, add lot of green chilly in place of red chilly.

Rice flour is added for binding.

Adding ginger, asafoetida and fennel seeds is for easy digestion.

If your vada batter is dry, sprinkle little water.

If your batter is wet, add little more rice flour.

Always cook in a medium flame. If you cook in high flame, the inner part won'tt get cooked and it tastes raw.

If you have mint, you can add that too.

You can also make vadai with big onions.

Masal Vadai



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Tags: [masal vadai](#), [masala vadai](#), [kadalai paruppu vadai](#), [aama vadai](#), [paruppu vadai recipe](#), [how to make masala vadai](#), [masala vadai recipe](#), [prepare masala vadai at home](#), [masal vadai recipe](#), [tea kadal style masala vadai recipe](#), [masala vadai in tamil](#), [easy vadai recipes](#), [south indian snack](#), [evening snack](#), [kids recipe.](#), [diwali recipes](#)

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style)



Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a aromatic, protein rich and tasty curry made with mushrooms and flavored with lots of Indian spices. Here I used baby bella mushroom, you can use any variety of mushroom to make this

chops. If you are a non-vegetarian, you can follow the same recipe instead of mushroom, you can add pork or prawn or mutton or egg. Kalan chops goes very well with [roti](#) or [poori](#) or [sambar rice](#) or [rasam rice](#) or [curd rice](#).

Check my other Mushroom Recipes

1. [Mushroom 65](#)
2. [Mushroom Biryani](#)
3. [Mushroom Manchurian](#)
4. [Mushroom Mint Biryani](#)
5. [Mushroom Peas Curry](#)
6. [Mushroom Kulambu](#)
7. [Mushroom Potato fry](#)

How to make Mushroom chops / Kalan chops (Chettinadu style)

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style)



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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a yummy side dish made with mushroom and flavorful spices. Goes well with sambar rice or rasam rice or curd rice.

Author: Gayathri Ramanan

Recipe type: side dish

Cuisine: Indian

Serves: 2

Ingredients

- 3 Tsp of Oil
- 1 Tsp of Mustard Seeds
- $\frac{1}{2}$ Tsp of Fennel Seeds
- $\frac{1}{4}$ Tsp of Fenugreek Seeds
- Few Curry Leaves
- $\frac{1}{2}$ Red Onion, Finely Chopped
- 3 Small Onions (Pearl Onions), Chopped
- 4 Garlic Cloves (Big), chopped
- $\frac{1}{2}$ Tsp of Turmeric Powder
- 1 Tsp of Red Chilly Powder
- 2 Tsp of Coriander Powder
- 1 Tomato (Big), Blanched
- 8-10 Mushrooms
- $\frac{1}{2}$ Tsp of Black Pepper, Coarsely ground
- Few Coriander (cilantro) Leaves
- $\frac{1}{2}$ Tsp of Garam Masala
- Salt and water as needed
- To Grind
- 2 Tbsp of Coconut (freshly grated)
- 4 Cashews, Roasted
- 1 Tbsp of Pottukadalai (Fried gram)

Instructions

1. Clean, wash and chop the mushrooms.
2. In a mixie jar, add cashes, fried gram, coconut and water, grind it to a smooth paste. keep it aside.
3. Heat a pan with water, add tomato, cook it for 2 mins, cool it and remove the skin. This step is called

BLANCHING.

4. In a mixie jar, when it comes to a boil, add the blanched tomato, grind it to a smooth paste by adding little water.
5. Heat a pan with oil, when it is hot, add mustard seeds, fennel seeds, fenugreek seeds and curry leaves, after mustard pops up and fennel changes color. Add garlic cloves, chopped big and small onions, fry until it turns golden brown colour.
6. Add turmeric powder, red chilly powder and coriander powder, fry well for a min.
7. Add ground coconut cashew paste, fry well for 2 mins.
8. Add tomatoes, fry well for 2 mins. Now you get a thick paste.
9. Add mushrooms, fry well for 3 mins in a medium flame.
10. Add water and check salt. Cover and cook it for 10 mins in a low flame.
11. Finally add chopped coriander leaves, garam masala and coarsely ground black pepper, mix well with mushroom. Turn off the flame.
12. Hot, yummy mushroom chops are ready to eat with chapathi or rice.

Notes

If you have small onions, use that instead of big onion. I got only few, so I used big onion.

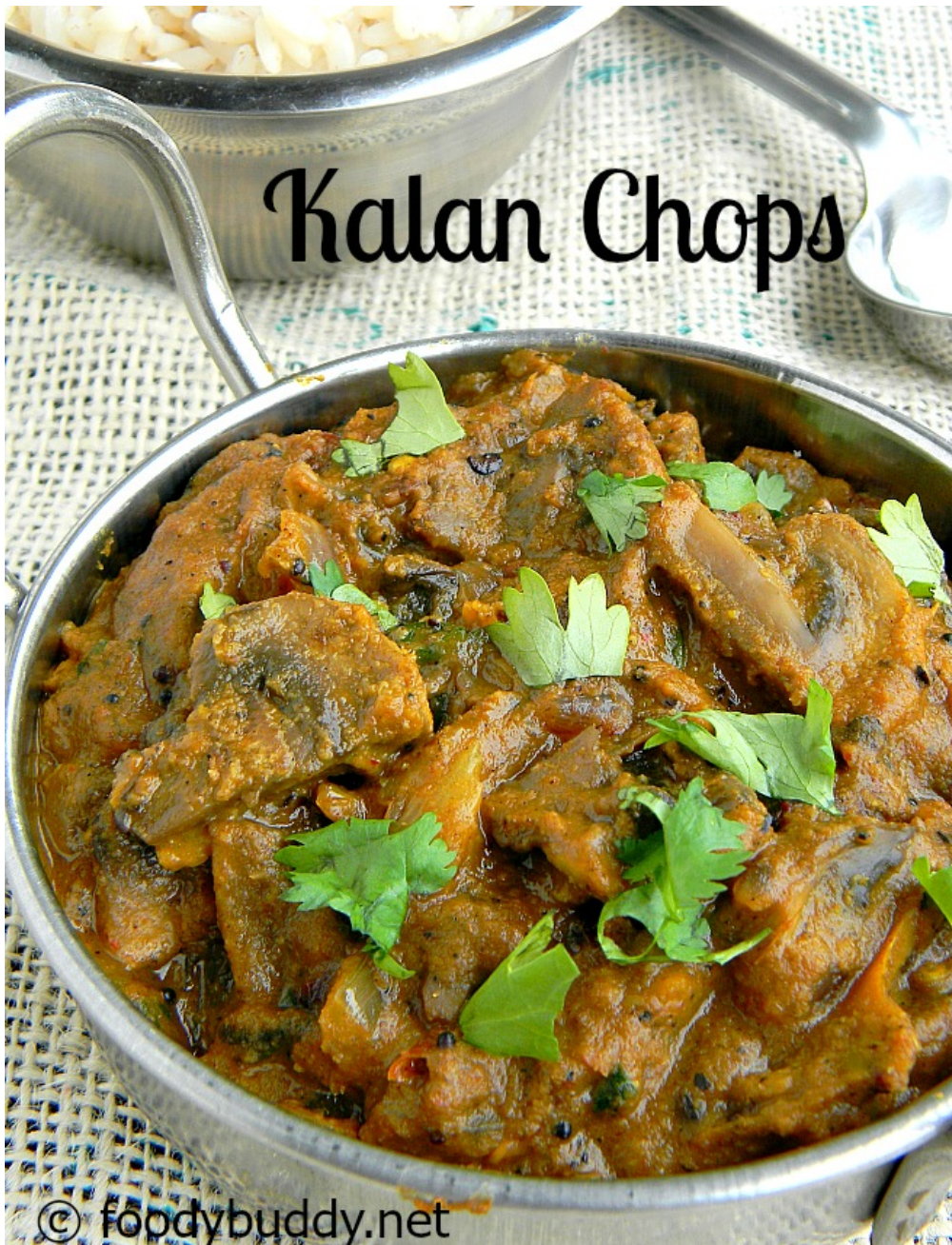
Small onions adds a nice taste to the curry.

Use any variety of mushroom, here I used baby bella mushroom.

If you are a spicy lover, add green chilly and reduce the amount of red chilly powder.

Adding black pepper at the end adds a wonderful flavor.

If you are lazy to do BLANCHING tomato, just grind the tomato and use it.



Tags: [Mushroom Chops Recipe](#), [mushroom chops](#), [Kalan Chops](#), [Chettinadu Style mushroom chops](#), [how to make mushroom chops](#), [prepare mushroom chops](#), [mushroom recipes Indian](#), [easy mushroom recipes](#), [kalan recipes](#), [side dish for rice and chapathi](#).