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Diwali Recipes



Mini Samosa

Description

Here is the diwali recipe of Mini Samosa that can add a flavour as snacks of Diwali.

Ingredients:

- 2 cups of all purpose flour (maida)
- 1 cup of vegetable oil
- Salt (depending upon the taste)
- moong daal (soak 6-8 hrs in Plenty of water with baking soda)
- 1 tbs red chili powder
- 1 tbs garam masala
- 1 tbs coriender powder
- 1 tbs salt
- tbs amchur
- 3-4 pinches asafoetida powder
- tbs cumin seeds
- Vegetable oil for frying



Preparation:

- Grind the moong daal with minimum quantity of water.
- Add oil in heavy pan.
- Add cumin seeds, asafoetida powder and daal paste in it.
- Stir it properly. Add salt,garam masala,coriender powder,chili powder and amchur powder.
- Stir it until the mixture dried very well.
- Preparation for cover
- Sieve all-purpose flour, add salt.
- Add vegetable oil (so that you can make bowls) and mix it very well.

- Then add small quantity of water and make smooth dough.
- Make small round rolls with dough.
- Roll it like chapatti (chapatti should be around 4-5 inches in diameter).
- Cut it into 2 equal halves along the diameter.
- Put small water along the diameter.
- Join and press together to make a cone.
- Place a tbsp. of filling in the cone and seal third side as above.
- Make five to six. Put in hot oil, deep fry on low to medium till light brown.
- Do not fry on high, or the mini samosas will turn out oily and soggy.
- Drain on rack or kitchen paper
- Serve hot with green chutneys.

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Chhole Bhature

Description

Chhole Bhature is a well-liked Diwali recipe. This Diwali Veg Recipe will help you to please your guests.

Ingredients.

Ingredients:

Bhature

- Ingredients
- Refined flour 3 cups
- Cooking oil 1 tbsp
- Plain Yoghurt 1/2 cup
- Baking powder 1 tsp

Chhole

- Ingredients
- Cooked Chick Peas or Garbanzo beans
- Garam masala 1/2 tsp
- Garlic Paste 1 tsp
- Ginger Paste 1 tsp
- Chili powder 1/2 tsp
- Dry Mango Powder 1 tsp
- Dry Coriander powder 1 tsp
- Finely Chopped Large Onion 1
- Salt to taste
- Cooking Oil
- Chopped Coriander 1 tbsp



Preparation:

Bhature

- Sieve together the refined flour and baking powder
- add ghee and yoghurt
- Mix well using palms of your hands. Make a smooth dough using water as needed
- Cover with a clean wet kitchen towel to keep it from drying and leave it to ferment overnight
- Make small balls from the dough, roll into thick round chapati or tortilla like shapes.
- Deep fry in oil on both sides until golden brown
- Serve with hot Punjabi chhole

Chhole

- Heat oil in a pan, add onions, ginger garlic paste.
- Fry until golden brown
- Add coriander powder and garam masala, and fry for 2 minutes
- Now add chickpeas, salt, chili powder, 1-cup water and cook until the gravy thickens. Later add mango powder, chopped coriander and cook for 2 minutes..

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Sandesh

Description

Sandesh is a typical Bengali Sweet but well liked as a diwali recipe outside Bengal too.

Ingredients:

- Samolina (Sooji, Rava) 2 cups
- Sugar 1 cup
- Ghee 2 tbs
- Small Cardamom powder 1/2tbs
- Grated Coconut 1



Preparation:

- Heat ghee in the pan.
- Add semolina and fry it till it turns light brown. Keep aside.
- Make 1 string sugar syrup and add cardamom powder.
- Put the pan on fire again and add coconut and sugar syrup. Mix all the ingredients and stir it till it starts forming lumps.
- Cool it a little then put it in the moulds and make different shapes.

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Masala Cashew

Description:

This Masala Cashew diwali recipe can be prepared instantly for your guests.

Ingredients:

- 500 gms. Whole big cashew nuts
- Salt to taste
- 1/2 tsp. red chili powder
- 3-4 pinches garam masala
- 2 pinches citric acid powdered
- 3 tbsp. ghee



Preparation:

- Heat ghee in a deep frying pan.
- Add cashews few at a time.
- Fry till light brown on low flame.
- Drain, keep aside in a colander.
- Repeat for remaining cashewnuts.
- Sprinkle all other ingredients over them.
- Toss with hand till masalas are well blended with cashewnuts.
- Cool completely to room temperature before storing in airtight container.

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Dahi Bada

Description

This is the diwali recipe of Western Indian.

Ingredients:

- 1 Cup Urad daal
- Salt to taste
- Oil to fry
- 1 kg Dahi (yogurt)
- 1/2 tsp grated Ginger
- Finely chopped coriander leaves
- 1-2 green chilies chopped
- Salt to taste
- 2 tsp Roasted cumin (jeera) powder
- Red chili powder to taste



Preparation:

For Bada

- Clean, wash and soak the daal overnight.
- Grind it into smooth paste.
- Add salt to taste.
- Heat oil in a pan and drop spoonfuls of batter and fry till golden brown.
- Take the hot vadas and put in cold water for 2-3 minutes.
- Now Take them out of water and squeeze the water and keep aside.

For Dahi

- Blend the curd (yogurt) and little water until it is smooth.
- Keep in refrigerator for an hour to get chilled.
- Add salt, red chili powder and cumin powder.

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