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## Diwali Recipes



# Motichur laddoo

## Description:

Here is the diwali recipe of Motichur laddoo that can add a flavour to Diwali.

### Ingredients:

- 2 cups besan
- 1 & 1/2 cup sugar
- 10 pods cardamom
- 1/2 cup raisins
- Ghee or oil for deep frying



### Preparation Method

- Mix besan with 1 & 1/2 cup water to make a smooth batter free from lumps. Powder cardamom and keep aside.
- Fry raisins in a little ghee and keep ready. Make sugar syrup with sugar and 1 cup of water. Keep the syrup till its consistency reaches a long string stage. Hold a perforated ladle over oil.
- Pour some prepared besan batter on the ladle and the drops will fall through the holes of the ladle on to the hot oil. Cook on low flame, stirring continuously. Continue till the batter is cooked.
- Now mix boondi, sugar syrup cardamom powder, raisins and stir well.
- when the mixture is cool, shape into laddus of desired size.

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# Cabbage & Carrot bhujia

## Description:

Cabbage and carrot bhujia is a well-liked Diwali recipe. This Diwali Veg Recipe will help you to please your guests.

### Ingredients:

- 4 tablespoons oil
- 1 tablespoon whole black mustard seeds
- 1 dried red chilli
- 1 cabbage, finely sliced
- 350 grams carrots, coarsely grated
- 1 green chilli, cut into thin strips and seeds removed
- 1/2 teaspoon sugar
- 4 tablespoons chopped, fresh coriander
- 1 tablespoon fresh lemon juice



### Preparation Method

- Heat oil in a frying pan, saute mustard seeds and dried red chilli for 1 minute. Add cabbage, carrots and green chilli.
- Reduce heat to low, stir-fry the vegetables for about 30 seconds.
- Add sugar and coriander, stir fry for another 5 minutes or until vegetables are tender. Add lemon juice.
- Remove red chilli before serving.

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# Kaaju barfi

## Description:

Kaaju barfi is a typical sweet but well liked as a diwali recipe.

### Ingredients:

- 2 cups of finely grounded Cashew powder
- 1/4 cup Milk
- 3/4 cup Sugar
- Few silver vark for decoration



### Preparation Method

- Heat milk in a large pot and add sugar.
- When it starts bubbling remove from stove and add cashew powder little at a time. Mix well making a thick form. You may add more powder if needed for making thick.
- Pour the mix on a wax paper or thali. Press and spread with your palms for making thin burfi.
- Put silver vark on top if you wish.
- Let it cool completely before cutting in burfi shape.
- Put in a airtight container and keep in a cool place.

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# Mushrooms in Onion Gravy

## Description:

This Mushrooms in onion gray can make a great diwali recipe.

### Ingredients:

- 200 gm Mushrooms
- 3 Onions
- 2 Tomatoes, finely chopped or pureed
- 3 Green chillies, finely chopped
- Coriander leaves
- Salt as per taste
- Red chili powder as per taste
- A pinch of garam masala powder
- A pinch of cardamom powder
- Oil



### Preparation Method

- Slice mushrooms, boil them and keep aside.
- Make a paste of the onions.
- Heat oil in a wok and add the onion paste; cook till the paste turns golden brown.
- Add the tomatoes, green chillies, salt and red chilli powder.
- Cook the tomatoes till the gravy leaves the sides of the wok.
- Add water if required.
- Add the mushrooms and cook for a while.

- Season with garam masala powder, cardamom powder and coriander leaves

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# Besan ki Barfi

## Description:

This is the diwali recipe of Western Indian.

### Ingredients:

- Besan 1 kg
- Sugar 1 kg
- Water 1/2 liter
- Ghee 1 kg
- For garnishing: Pistas, Almonds



### Preparation Method

- Fry besan in ghee on low flame for about 30 mins till it becomes pink and ghee separates.
- Mix sugar and water into a syrup.
- Add this syrup to the besan and mix well.
- Pour this mixture into a greased tray.
- When it cools cut into cubes and garnish with pistas and almonds.

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