

Zayka Ka Tadka

DIWALI SPECIAL ISSUE

Issue No. 04 • NOVEMBER 2020

Diwali Best Wishes



Unedited Live Video Recipes

जो दिखता है !
वही बनता है !!

By Moms of India

Showcasing cooking talent
and empowering super
women of our homes

For new Live recipes everyday watch

[Facebook.com/zaykakatadka](https://www.facebook.com/zaykakatadka)



Must Try!

YOUR GUIDE TO ISSUE NO.4

8

Kaju Katli

Popular and loved sweet



29

Potato Chips

Everyone's favourite Crunchy snack



42

Chai Masala

Simple and Perfect Diwali Gift for a Great Chai



Recipe Index

Mohanthal / Besan Burfi	5
Kaju Katli	8
Nimki	11
Rasgulla	14
Poha Chivda	17
Pista Milk Burfi	20
Khajur Roll	23
Thal ki Burfi	26
Potato Chips	29
Homemade Mawa /Khoya	31
Sooji Gulab Jamun	33
Masala Peanuts/Mungfali	36
Kaju Burfi	39
Chai Masala	42
Mysore Pak	44
Lemon Bhel	47
Coconut Laddoo	50



Mohanthal/ Besan Burfi

A DELICIOUS
TRADITIONAL SWEET

By Vijay Haldiya
Founder
ZAYKA KA TADKA

This beautiful festive season we recommend that you make the delicious 'Mohanthal | Turat Mohanthal | Besan Burfi' which requires only three ingredients and is super quick and very simple to prepare.

Traditionally, however, Mohanthal requires much preparation and is time-consuming, but this here is an instant recipe to make this traditional sweet at home.

Moreover, being free from any adulteration, artificial colour, and additives, it is healthy as well as tasty.

[Watch the Video Recipe](#)

Mohanthal /Besan Burfi

Cook Time

20 mins

Ready In

45 mins

Servings

5-6

Ingredients

Besan/Gram flour - 1 cup

Ghee/Clarified butter - 1/2 cup
or more

Powdered sugar - 3/4 cup

Saffron/Kesar - a few strands soaked in 1

Tbsp milk

Cardamom/Elaichi powder - 1/2 tsp

Chopped Dry fruits - as required for
garnishing

Tips

- The proportion of ingredients should be proper to make the perfect Mohanthal.
- Roast the gram flour, that is Besan, on a low flame only and use a heavy-bottomed pan. Else, it may burn.
- After roasting the gram flour, switch off the gas and only then add powdered sugar.
- If the mixture seems dry, add a little ghee.
- Allow the Burfi to set before cutting it into pieces. You can even keep it in the refrigerator to set.
- Store this sweet in an airtight container for up to 15 days without any refrigeration.

Mohanthal /Besan Burfi

Directions

1. Take a pan, add 1/2 cup ghee, and heat it. Add gram flour to it and roast it on a low flame.
2. Keep stirring the mixture continuously for 12 to 13 minutes or until its colour changes and it turns aromatic.
3. Then, add saffron milk and cardamom powder. Mix well. Switch off the gas.
4. Add powdered sugar and mix well. If the mixture seems dry, then add a little ghee. Mix well.
5. Take a mould and line it with butter paper. Grease it with ghee.
6. Pour the mixture in the mould. Smooth out the mixture with the help of a spatula. Top it with chopped dry fruits. Let it cool completely or keep it in the refrigerator to set.
7. Once set, take it out and de-mould it. Cut it into pieces.
8. Delicious 'Mohanthal | Turat Mohanthal | Besan Burfi' is ready to be served.



Kaju Katli

VERY POPULAR SWEET

By Sandhya Sampat,
Lovely Grand Mom
From Mumbai

Kaju Katli is one of the most liked sweets in India. Prepared using cashew nut and sugar, it has a mild flavour of cardamom.

It is very easy to prepare this sweet at home by following this simple recipe. This delicious dessert is loaded with the goodness of cashew nuts and has a very rich and melt-in-the-mouth texture.

It is often made during festive occasions, such as Diwali. This lip-smacking sweet tastes much better when made at home than store bought ones and you will surely enjoy it with your family and friends this festive season.

[Watch the Video Recipe](#)

Kaju Katli

Prep Time

10 mins

Cook Time

10 mins

Servings

5-6

Ingredients

Kaju/Cashew nuts - 1 cup

Sugar - 1/2 cup

Water - Less than 1/4 cup

Cardamom powder - a pinch

Pistachios - a few, sliced

Ghee/Clarified butter - 1 tsp + for greasing

Tips

- Grind the cashew nuts in pulse mode for just a few seconds at a time to avoid the release of oil from the nuts.
- While making sugar syrup, add just enough water to the sugar so that the sugar is immersed in the water. Do not add any more water thereafter.
- Adding ghee/clarified butter to impart gloss to the sweet is completely optional.
- Let the mixture cool and then roll it. Cut it into pieces after it cools down completely.

Kaju Katli

Directions

1. Grind the cashew nuts in batches. To prevent the release of oil, churn them a little at a time. (If the cashew nuts were stored in the refrigerator, then keep them outside for 15 to 20 minutes before using them).
2. Sift the cashew nut powder to obtain a fine flour. Repeat processes 1 and 2 for the rest of the cashew nuts.
3. Now, heat a non-stick kadai.
4. Add sugar and less than 1/4 cup water. Dissolve the sugar on a medium flame.
5. Cook the syrup to get one-string consistency.
6. Add cashew nut powder to it. Mix and cook it on a low flame. Stir the mixture continuously.
7. Add cardamom powder and ghee. Mix well. (Ghee will impart a sheen to the kaju katli).
8. Once the mixture starts to thicken and leave the kadai, switch off the gas.
9. Let the mixture cool for 5 to 10 minutes.
10. Grease a butter paper or plastic sheet with ghee.
11. Pour the mixture on the greased butter paper and cover it with another greased butter paper.
12. Roll it thick using a rolling pin. Sprinkle sliced pistachios on top and press the sprinkling lightly with hands.
13. Cut the rolled mix into diamond-shaped pieces.
14. Yummy Kaju Katli is ready to be served.



Nimki

A CRUNCHY SAVOURY
EVERYONES FAVOURITE
SNACK

By Ranjeeta Kaur
A Lovely Smiling Mom who loves
Yoga and Cooking
From Punjab

Nimki is a crispy snack also known as 'Namak Pare' or Nimkin. It is a hassle-free recipe which requires very few ingredients .

These are perfectly fried savoury strips which are usually served with tea.

This appetising and perfect for munching, famous Punjabi recipe is a popular Diwali snack all over India. So, try to make this tasty snack at home and enjoy it with your loved ones.

[Watch the Video Recipe](#)

Nimki

Prep Time

10 mins

Cook Time

5-7 mins

Servings

2

Ingredients

Maida/Refined flour - 1 cup

Suji/semolina - 1 Tbsp

Kalonji/Onion/Nigella seeds - 1/2 tsp

Ajwain/Carom seeds - 1/2 tsp

Salt - as per taste

Oil - As required for frying

Tips

1. Since it is made with refined flour, it is better to add carom seeds. Carom seeds help in digestion and give a nice flavour to the dish.
2. Fry on a low flame to get crispy Nimki.
3. Knead a stiff dough to make this snack.
4. You can store it in an airtight container for up to a month.

Nimki

Directions

1. Take a bowl and add refined flour, semolina, carom seeds, onion seeds, salt, and 1 tablespoon oil. Mix well with hands.
2. Add water to make a stiff dough. Knead the dough well for 2 to 3 minutes.
3. Cover the dough and keep aside to rest for 10 minutes.
4. Heat oil for frying in a kadai.
5. Divide the dough into two equal parts.
6. Make balls.
7. Take a dough ball, grease it with oil and roll it thick. Make a big sized roti out of it.
8. Take a knife and cut the roti in thin strips. Then cut it diagonally to make small thin strips.
9. Separate them with hands.
10. Once the oil is hot, fry the nimki on a low flame.
11. Fry and stir it occasionally until it turns light brown.
12. Once done, take it out on a tissue paper to soak extra oil.
13. Cool it and keep the nimki in an airtight container.
14. Yummy 'Nimki' is ready to be served with tea.



Rasgulla

FAMOUS BENGALI SOFT
SYRUPY SWEET

Manju Saraf
A Lovely Mom
From Gurgaon

Making 'Rasgulla | Soft Spongy Rasgulla' at home is easier than you think it is. You have to just follow some tips and tricks to make the perfect rasgulla at home.

The Rasgulla has a soft and melt-in-the-mouth texture. This famous Bengali sweet is loved across India.

Do try this delicious sweet for festivals such as Holi, Diwali, or any other occasion to relish it with your family and friends.

[Watch the Video Recipe](#)

Rasgulla

Ready in
2 hours

Cook Time
30-45 mins

Servings
5-6

Ingredients

Toned milk - 1 & 1/2 Litre

Lemon - 1

Sugar - 300 g

Water - 1 & 1/2 litre

Saffron - a few strands

Cardamom powder - 1/2 tsp

Maida/Refined flour - 1 tsp

Tips

1. Use toned milk or cow milk or low-fat milk to prepare the rasgulla.
2. The proportion of the ingredients should be proper, so please follow the recipe exactly as given here.
3. Once the milk boils, immediately switch off the flame and add lemon-water mixture; else, the rasgulla will be hard.
4. Wash the Chhena with water to remove the sour taste of lemon.
5. To remove the water, hang the Chhena using a muslin cloth for at least 30 minutes to 1 hour.
6. Kneading of the Chhena with refined flour is very important for the perfect texture of the rasgulla, so knead the Chhena for about 10 minutes using the palms of your hands .
7. The balls of Chhena should be smooth and without any cracks; else, the rasgulla will break while cooking.
8. Cook the rasgulla on a high flame in the sugar syrup for about 20 minutes
9. Refrigerate only after cooling.

Rasgulla

Directions

1. Boil the milk in a vessel. Once it is boiled, switch off the flame immediately.
2. Mix 3 tsp water in lemon juice. Add this mixture in batches to the hot milk. Stir it. Once milk is curdled completely, stop adding the lemon juice.
3. Now, take a strainer, put a muslin cloth on it.
4. Strain the curdled milk. Wash it with water. Then, tie it and hang it for 30 minutes to 1 hour to remove water.
5. Once it is dry, transfer the Chhena to a big Thali. Add 1 teaspoon of refined flour and mix well. Knead it using your palm for 7 to 10 minutes or until it forms a dough. Divide the dough into equal-sized small balls.
6. Meanwhile, heat water and sugar in a big vessel. Let it boil on a high flame.
7. Once the sugar syrup is boiled, add chhena balls.
8. Cover and let it boil on a high flame.
9. After 7 minutes, check the rasgulla. Flip every rasgulla using a small spoon. Add saffron strands and cardamom powder.
10. Cover it with a lid and let it boil on a high flame for another 13 to 15 minutes.
11. After 20 minutes, check the rasgulla and switch off the flame. Let it cool for 3 hours. Then put it in the refrigerator.
12. Delicious 'Rasgulla | Soft Spongy Rasgulla' is ready to eat.



Poha Chivda

POPULAR SNACK LOVED BY
ALL

By Bharti Mehta,
Lovely Grandmother
From Gujarat

Poha Chivda | Gujarati Chivda is a very healthy and tasty snack. It has many healthy ingredients, such as dry fruits, peanuts, makhana/fox nuts and is equally tasty .

It tastes sweet, spicy, tangy, and salty all together. This easy-to-prepare melange is a perfect, anytime munching snack for everyone and ideal for serving to your guests on festivals such as Diwali.

Everyone will love this crunchy and dry snack which you can make in bulk and store for a longer time.

[Watch the Video Recipe](#)

Poha Chivda

Prep Time

10 mins

Cook Time

15 mins

Servings

4-5

Ingredients

Nylon Poha/Thin Flattened Rice flakes - 200 grams	Black pepper powder/Kali Mirch Powder - as per taste
Fried Gram Dal/Futana - 1 cup	Red Chilli Powder- as per taste
Makhana/Fox nuts - 1 cup	Oil - as required
Kaju tukda/Cashew nuts - 1/2 cup	Ghee/Clarified Butter - as required
Almonds/Badam - 1/2 cup, cut into two	Powdered Sugar - as per taste
Peanuts/Mungfali - 1/2 cup	FOR TADKA:
Corn Flakes - 1 cup	Oil - 4 tsp
Moong Dal Papad - 2, roasted	Hing/Asafoetida - 1/2 tsp
Namkeen Bundi - 1 cup	Khus Khus / Poppy Seeds - 2 tsp
Hing/Asafoetida - a pinch	Black Salt - 2 tsp or as per taste
Haldi/ Turmeric powder -1 tsp	Amchur/Dry Mango
Dry Mango powder/Amchur - 2 tsp or as per taste	Powder - 2 tsp or as per taste
	Powdered Sugar - as per taste
	Red Chilli powder 2 tsp

Tips

1. You can adjust spices according to your taste.
2. You may increase or decrease the quantity of ingredients as per your choice.
3. Adding sugar to the chivda is completely optional.
4. Adjust the tanginess according to your taste by decreasing or increasing the dry mango powder/amchur.

Poha Chivda

Directions

1. Take a pan, add ghee, and roast the makhana. Keep the flame low and roast until makhana/fox nut turns crisp. Take it out and let it cool.
2. Then, add a little oil in the same pan to roast the almonds. Roast on a low flame then take it out.
3. Roast peanuts and cashew nuts by following the same procedure.
4. Add 1 to 2 tsp oil in the same pan and heat it.
5. Add a pinch of asafoetida. Then add daaliya/fried gram/futana. Roast it for 2 to 3 Minutes.
6. Add black pepper powder, dry mango powder, and powdered sugar. Mix well and roast. Once done, switch off the gas.
7. Meanwhile, take a big kadai. Add 2 tsp oil and heat it. Add nylon poha and roast it on a low flame.
8. Add turmeric powder, black pepper powder, dry mango powder, and red chilli powder. Mix well and roast for 2 to 3 minutes or until poha turns crisp.
9. Once the poha is roasted, add roasted daliya/fried gram, makhana/fox nuts, almonds, cashew nuts, peanuts, corn flakes, namkeen bundi, and crushed roasted papad. Mix well and switch off the gas.
10. Now, prepare the tadka. Heat 4 tsp oil in a pan.
11. Add sesame seeds, asafoetida, poppy seeds, black salt, dry mango powder, and powdered sugar. Mix well and switch off the gas. Add a little chivda to it and mix well so that the tadka gets mixed properly. Add red chilli powder and mix well.
12. Add this mixture to the chivda. Mix well. Let it cool and then store it in an airtight container.
13. Delicious 'Poha Chivda | Gujarati Chivda' is ready to be served.



Pista Milk Burfi

AN EASY DELICIOUS SWEET
FOR EVERY OCCASION

By Shveta Sheth
A Lovely Mom
From Mumbai

Pista Milk Burfi is a mouth-watering homemade delight. It needs only very few ingredients and less than 10 minutes of cooking time.

You can easily prepare this sweet for any festival, such as Holi or Diwali.

Moreover, since it is a healthy sweet as it is made without using any preservatives, additives, and colours, everyone will love this burfi and demand for more.

[Watch the Video Recipe](#)

Pista Milk Burfi

Ready in
90 mins

Cook Time
15 mins

Servings
4-6

Ingredients

Milk powder - 2 cups
Full cream milk -1 cup
Powdered sugar - 1 cup
Desiccated coconut
- 1 to 2 Tbsp (optional)

Ghee/clarified butter- 1 Tbsp + for greasing
Sliced pista/pistachios - as required

Tips

- Cook the mixture on a low flame only.
- Use a non-stick pan to make this burfi.
- You can adjust the sweetness according to your taste.
- Instead of pistachios, you can use almonds or mixed dry nuts to make this burfi.

Pista Milk Burfi

Directions

1. Heat ghee in a non-stick pan.
2. Add milk, mix well, and cook it on a low flame.
3. Then, add milk powder and mix well. Make sure it is lump-free. Stir it continuously.
4. Next, add powdered sugar and mix well. Cook it on a low flame while stirring continuously.
5. Add one-fourth teaspoon of cardamom powder for added flavour.
6. Add desiccated coconut (optional) and cook until it leaves the pan. Once done, switch off the flame.
7. Grease a cake tin/tray with ghee, pour the mixture in it and spread it evenly. Then top it with sliced pistachios.
8. Let it cool completely. Refrigerate it for one hour, and after it sets, cut it into pieces.
9. Delicious "Pista Milk Burfi" is ready to be served.



Khajur Roll

HEALTHY AND DELIGHTFUL
SWEET

By Shraddha Thakrar
Lovely Mom
From Gujarat

Khajur Roll | Date Roll | Khajur Dry Fruit Burfi is a sugar-free sweet. It contains different kinds of dry fruits and dates that make it a nutritious snack as well as sweet dish.

In this recipe, a natural sweetener, that is khajur/dates, is used, which makes it not only tasty but also healthy. As we know, dates are rich in iron and different types of minerals.

Everyone can enjoy this sweet any time, but especially during festivals. Also, you can serve it as either a snack or a sweet to your family.

[Watch the Video Recipe](#)

Khajur Roll

Ready In
2 hours

Cook Time
15 mins

Servings
4-5

Ingredients

Khajur/Dates - 200 g or 1 cup

Poppy seeds/Khus Khus - 1 tsp

Cashew nuts/Kaju - 50 g or 1/4 cup dry roasted

Cardamom/Elaichi powder - 1/2 tsp

Almonds/Badam - 50 g or 1/4 cup dry roasted

Ghee/Clarified butter - 1 tsp

Pistachios/Pista - 50 g or 1/4 cup dry roasted

Tips

- You can use dry fruits of your choice to make this sweet.
- Adding ghee is optional .
- Let the roll cool completely for 2 to 3 hours and then only cut it into pieces. You can keep it in the refrigerator to set.

Khajur Roll

Directions

1. De-seed the dates and then crush them using a mixer grinder.
2. Heat ghee in a pan. Add crushed dates. Mix well and sauté for 2 minutes on a low flame.
3. Then, add cardamom powder and poppy seeds. Mix well and cook on a low flame.
4. Now, add roasted and chopped cashew nuts, almonds, and pistachios (keep some aside for garnishing). Mix well. Cook for a minute or two.
5. Once all the ingredients bind together, switch off the gas.
6. Make a long roll out of the mixture. Roll it on the remaining chopped nuts. Let it cool for 2 to 3 hours. You can keep it in the refrigerator too.
7. Once set, cut into pieces of desired thickness.
8. Delicious 'Khajur Roll' is ready to be served.



Thal ki Burfi

A MOUTHWATERING SWEET

By Mridula Ameriya
Lovely Grand Mom
From Rajasthan

Thal Ki Burfi | Mawa Burfi is a delicious and flavourful sweet. It requires only 10-15 minutes of cooking with just 2 ingredients.

It is a quick and easy to prepare dish. Make it with [Homemade Mawa](#) for the best taste and for an adulteration free Sweet.

So, this festive season, make this homemade mithai and enjoy with your loved ones. And do remember to share your feedback with us.

[Watch the Video Recipe](#)

Thal ki Burfi

Ready in
2 hours

Cook Time
20 mins

Servings
4-6

Ingredients

Mawa/Khoya/reduced milk solids -
100 gram
Sugar - 50 gram
Water - 1/2 cup

Cardamom/Elaichi powder - 1 tsp
Almond powder - 1 tsp
Pista/pistachio powder - 1 tsp
Sliced almonds and pistachios - as
required for garnishing

Tips

1. The sugar syrup should be thick. To check, put a drop of sugar syrup on a plate and let it cool. If it solidifies then the syrup is ready.
2. You can add dry fruits of your choice to make the barfi.
3. Cool the barfi first and only then cut it into pieces.
4. Make this burfi using [Homemade Mawa](#).

Thal ki Burfi

Directions

1. Heat a pan and add sugar and water. Make sugar syrup by stirring it continuously until the sugar gets melted. Add cardamom powder to it. Mix well and cook. Make a thick sugar syrup. Put a drop on a plate, let it cool and check. After cooling, it should solidify.
2. Once done, switch off the gas. Add Mawa/khoya. Mix well. Then, add almond and pistachio powder. Mix well.
3. Grease a plate with ghee/clarified butter. Pour the mixture on it and spread it evenly.
4. Garnish it with sliced pistachios and almonds.
5. Once it cools, Keep it in the refrigerator and let it set for 1 to 2 hours. Then cut it into pieces.
6. Delicious Thal Ki Burfi or Mawa Burfi is ready to be served.



Potato Chips

EVERYONE'S FAVOURITE
CRISPY SNACK

By Nisha Samar
Lovely Mom
From Rajasthan

Quick and easy to make Potato Wafers | Potato Chips are a light and crunchy snack.

These are a favourite snack among kids as well as adults. They are a popular snack of any type of party or get-together.

Homemade potato wafers are healthier as compared to the store bought ones because we definitely use good oil at home . This is a hassle-free recipe which you can easily try out at home.

[Watch the Video Recipe](#)

Potato Chips

Prep Time

10 mins

Cook Time

10-15 mins

Servings

4

Ingredients

Potato – 2 to 3

Oil – As required for frying

Salt – as per taste

Tips

- Use a slicer with medium thickness to make the chips.
- Wash the potato slices with water to remove excess starch. Then pat them dry on a kitchen towel. By following this process you will get crispy chips/wafers and they will remain white too.
- Fry the potato slices on a medium flame only.

Directions

1. Wash and peel the potatoes and leave them in water.
2. Take a slicer with medium thickness and make slices of the potato. Transfer the slices in a bowl of water.
3. Wash the chips 2 to 3 times with water to remove the starch. Lightly rub the slices with fingers to remove excess starch.
4. Now, take a kitchen towel and spread the potato slices on it. Do not keep the slices on each other. Cover the slices with another towel and pat them dry for 2 minutes.
5. Meanwhile heat oil for frying.
6. Once the oil is hot, fry the potato slices. Add the slices one by one for frying. Fry them on a medium heat until they turn crispy.
7. Take them out on a tissue paper and sprinkle salt over them.
8. Crunchy 'Potato Wafers | Potato Chips' are ready to be served.



Homemade Mawa/Khoya

PERFECT BASE FOR A LOT
OF SWEETS

By Durga Sairam
Lovely Grand Mom
From Chennai

Do you know how easy it is to prepare Mawa/Khoya at home using milk? You can prepare Mawa to make different types of sweets.

Durga amma showed us how Mawa/Khoya was traditionally made by our Nani and Dadi Ma at home when there was no concept of outside mithai.

Besides, being homemade, it is both pure and hygienic.

[Watch the Video Recipe](#)

Homemade Mawa/Khoya

Prep Time
None

Cook Time
30-60 mins

Servings
3-4

Ingredients

Full Cream/Whole Milk - 1 litre

Tips

- It is recommended to use a heavy-bottomed pan to make the mawa.
- Cook the milk on a low flame once boiled. Stir it in between to avoid any risk of burning

Directions

1. Heat the milk in a big and heavy-bottomed vessel or pan.
2. Bring it to boil and then let it boil on a low flame. Stir it in between to mix the cream from sides.
3. Cook the milk until it thickens and mawa is formed. Stir it continuously while reducing the milk. Once done, switch off the flame.
4. 'Homemade Mawa' is ready to use.



Sooji Gulab Jamun

LIP-SMACKING INDIAN
SWEET

By Vijay Haldiya
Founder
ZAYKA KA TADKA

Sooji GulabJamun is a healthy and yummy North Indian sweet dish which is very popular in India, especially during festivals. It is loved across the states and known as one of the softest mouth-watering desserts in Indian cuisine.

It is a must-try recipe for people who love to eat sweets. In this recipe, instead of using maida/refined flour, we have made GulabJamun with sooji so that you can eat it guilt-free without compromising on its soft and spongy texture.

Do try it out and let us know how you liked it.

[Watch the Video Recipe](#)

Sooji Gulab Jamun

Prep Time

5 mins

Cook Time

25-30 mins

Servings

5-6

Ingredients

Milk - 1 & 1/2 cup

Barik Sooji/Fine semolina - 1 cup

Crushed sugar - 1 tsp

Ghee/clarified butter - 1 tsp

Oil - for frying

INGREDIENTS FOR SUGAR SYRUP:

Sugar - 1 cup

Water - 1 cup

Elaichi/Cardamom powder- 1/4 tsp

Saffron /Kesar - a few strands

Tips

- Make sure you put the balls only when the oil is hot, and the balls are completely dipped in oil.
- If you do not have fine semolina, then grind the semolina to a fine powder.
- Make sure the oil is medium hot before frying the balls. Else, they will be uncooked from inside.
- The sugar syrup should be warm before adding the fried balls to it. The balls should be dipped in the syrup completely.

Sooji Gulab Jamun

Directions

1. Heat 1 tsp ghee/clarified butter in a pan or kadai. Then, add semolina and roast it on a low flame for 1 to 2 minutes. The sooji/semolina has to be fine, but if it is not, grind it to make it finer.
2. Add crushed sugar to it. Mix well. Then, add milk in batches and cook it while stirring continuously.
3. Cook for 1 to 2 minutes or until the mixture leaves the pan on a medium flame.
4. Take it out in a plate and let it cool. knead the lukewarm dough for about 2 to 3 minutes with your palm to make it smooth and lump-free.
5. Make small round balls from this dough.
6. Heat oil in a deep pan and fry these balls till golden brown on a low flame. Make sure the balls are completely dipped in oil and you put the balls only when the oil is medium hot. Once done, take it out.
7. Heat another pan and add water and sugar in it for sugar syrup. Bring it to a boil and let it cook for 5 to 7 minutes on a low flame. The syrup should be neither too thick nor too thin.
8. Add saffron and cardamom powder to the syrup.
9. Now, dip the fried balls in the syrup for 1 to 1 & 1/2 hours. Make sure that the balls are completely dipped in the syrup and the syrup is warm before adding the balls.
10. Delicious 'Sooji Gulabjamun' is ready to be served.



Masala Peanuts /Mungfali

POPULAR AND WELL LOVED
EVENING SNACK

By Archana Chakravarthy
A Lovely mom
From Hyderabad

Masala Peanuts | Masala Mungfali is a crunchy and flavourful snack. It requires only 3 ingredients, some spices, and only 10 minutes to prepare.

It is super easy to make at home and much tastier healthier compared to the store bought ones .

You can have it as either a munching snack or a tea-time snack for your family or serve it to your guests with tea during festive seasons, such as Diwali.

[Watch the Video Recipe](#)

Masala Peanuts/Mungfali

Prep Time

5 mins

Cook Time

10 mins

Servings

4

Ingredients

Peanuts/Mungfali - 1 cup

Besan/ Gram flour - 1/2 cup

Chawal Ka Aata/Rice flour - 1/4 cup

Oil - 1 to 2 tsp + for frying

Red chilli powder - 1/2 tsp or as per taste

Haldi/Turmeric powder - 1/4 tsp

Salt - as per taste

Asafoetida/Hing - 1/4 tsp

Curry leaves - a handful

Tips

1. Roast peanuts before coating flour to make it more crunchier.
2. The ratio of besan/gram flour to rice flour should be 2 : 1.
3. Add water in small quantities , if you feel the mixture is wet , then you can add more besan/gram flour to adjust the consistency.
4. The mixture need not coat every peanut, and it should be neither too dry nor too wet.
5. Fry the masala peanuts on a medium flame for perfect crunchiness.
6. You can adjust spices according to your taste.

Masala Peanuts/Mungfali

Directions

1. Roast the peanuts a little bit on a low flame. Then let them cool. It is optional but recommended.
2. In a bowl, add and mix well besan/gram flour, rice flour, red chilli powder, turmeric powder, salt, and asafoetida.
3. Add 1 to 2 tsp of oil in the roasted peanuts. Mix well.
4. Then, add besan mixture to it and mix well. Add little water at a time so that all peanuts are coated well with masala. Make sure that the besan mixture is neither too wet nor too dry.
5. Meanwhile, heat oil for frying.
6. Lower the flame and add peanuts in few numbers well separated for frying. Fry them on a medium flame until little brown. Then, take them out on a plate.
7. Fry the curry leaves in hot oil until crispy. Add them to the masala peanuts.
8. Delicious 'Masala Peanuts | Masala Mungfali ' is ready to be served. Keep it in an airtight container to retain its crispiness for a longer time.



Kaju Burfi

DELIGHTFUL DESSERT FOR
FESTIVE SEASONS

By Durga Sairam
Lovely Grandmom
From Chennai

Kaju Burfi | Cashew Burfi is usually prepared during Indian festivals such as Diwali, Navaratri, Raksha Bandhan, and even Ganesh Chaturthi.

It is a healthy and an all-time favourite burfi – a fuss-free, simple, and easy burfi recipe with just a handful of ingredients

Do try making it and enjoy with family and friends.

[Watch the Video Recipe](#)

Kaju Burfi

Prep Time

15 mins

Cook Time

20-30 mins

Servings

5-6

Ingredients

Cashew/Kaju - 2 cups

Water - 1 glass

Sugar - 3 cups

Milk - 2 tbsp

Mawa/khoya/Thickened milk - 200 g

Ghee - 1 cup or as required

Elaichi/ Cardamom powder- using 8
to 10 cardamoms

Tips

- Use nonstick pan for easy and efficient preparation of the burfi.
- Do NOT boil the sugar syrup after you attain 1-string consistency, as it turns burfi hard and brittle.
- Kaju/ Cashew burfi must be prepared on a low flame.
- Cool down the rolled kaju mixture before cutting it into pieces. If the kaju mixture is warm, then the kaju burfi pieces will not be firm but soggy.
- For added flavors, you can add rose water, saffron, or any flavour of your choice.
- You can also store it for 3 to 4 days at room temperature.

Kaju Burfi

Directions

1. Take cashew in the mixer jar and grind it. Keep it aside.
2. Take a pan and add water and sugar to it. Keep the flame on low and stir it continuously to form a syrup.
3. Stir the sugar syrup till it attains 1-string consistency.
4. Add milk to it to remove the impurities from the sugar.
5. Then, add mawa and mix it well to remove the lumps.
6. Add cashew powder little by little to avoid forming lumps while stirring it continuously.
7. Now, add ghee little by little and mix it till it starts releasing from the pan.
8. Stir it continuously until all the ghee gets absorbed.
9. Add cardamom powder and mix it well.
10. Once the cashew paste turns to dough and begins leaving the pan, turn off the flame.
11. Grease a vessel and transfer the dough to it. Tap the vessel to settle the dough properly.
12. Allow it to cool down. After 10 to 15 minutes, cut it into pieces.
13. Delicious Kaju Burfi | Cashew Burfi is ready to be served.



Chai Masala

Homemade Chai Masala – Flavoursome is a blend of whole spices used to make your tea more flavourful and healthier.

FLAVOURSOME HOMEMADE
MASALA- GREAT DIWALI
GIFT

By Vijay Haldiya
Founder
ZAYKA KA TADKA

Everyone in every Indian household loves a hot cup of chai/tea, an integral part of their daily routine, , especially in winters. Nothing can beat the Indian tea, whereas Masala Chai/Masala Tea adds flavours.

Homemade Chai Masala is more aromatic and flavourful as compared to the marketed one because we use high-quality ingredients and no preservatives and additives . It can also be an interesting Diwali gift for family and friends!

[Watch the Video Recipe](#)

Chai Masala

Prep Time

5 mins

Cook Time

5 mins

Servings

5-6

Ingredients

Cardamom/elaichi - 2 Tbsp

Cinnamon/Dalchini - 2 to 3 sticks

Cloves/lavang - 1 Tbsp

Dry ginger powder/Saunth - 3/4 cup

Black peppercorns/khadi kali mirch -
2 Tbsp

Directions

1. Take a grinder jar and add all the 5 ingredients. Grind them to make a fine powder. Keep it in an airtight container.
2. Healthy and aromatic 'Homemade Chai Masala' is ready. Add a pinch of this masala in one cup of tea and enjoy its soulful aroma and taste.



Mysore Pak

A QUICK AND TASTY
SABJI

By Lalitha Jagannathan
A Multitalented Grand Mom
From Karnataka

Mysore Pak is a mouth-watering Indian sweet that first originated in Mysore, Karnataka. This famous sweet is made with only three ingredients – gram flour, sugar syrup, and lots of ghee.

This dish was a royal dessert first prepared for Maharaja Krishnaraja Wadiyar IV.

Making Mysore Pak is an art in itself, but by following this recipe and its tips, you will achieve the perfect texture and taste of this yummy sweet. Thanks to the lovely talented couple who love to cook Mr and Mrs. Lalita and Jagannathan for sharing this recipe.

[Watch the Video Recipe](#)

Mysore Pak

Ready in
45 mins

Cook Time
25 mins

Servings
5-6

Ingredients

Besan/gram flour - 1 cup

Sugar - 2 cups

Melted ghee/clarified butter - 2 cups

Tips

- Do not use a non-stick pan to make this sweet. Use only a heavy-bottomed aluminium or iron pan.
- There are two versions of Mysore Pak - soft and hard. If you want the soft version, then stop cooking the mixture after it leaves the pan and is about to bubble.
- For the hard version, you have to cook it a little longer. When the mixture leaves the pan and starts bubbling, cook it for a minute or two. Then, pour the mixture in the greased mould.
- Cut into pieces when the mixture is warm, because it crumbles after cooling and you do not get perfect pieces.

Mysore Pak

Directions

1. Take a heavy-bottomed pan and add sugar. Add enough water to submerge the sugar. Heat it. Dissolve the sugar in water on a high flame. Then put the flame on low.
2. Make one-string consistency sugar syrup. Then switch off the gas.
3. Meanwhile, take another pan and sift gram flour in it. Add 2 tablespoons of ghee. Roast the gram flour on a low flame.
4. When the raw smell vanishes, switch off the gas. Break the lumps if any with a spoon.
5. Melt the ghee in a pan. Keep 1/2 cup melted ghee aside.
6. Mix the roasted gram flour with remaining hot melted ghee. Mix well and make sure there are no lumps.
7. Now, switch on the flame of the burner heating the sugar syrup. Add to this the ghee-gram flour mix. Cook it on a low flame.
8. Stir the mixture continuously and cook. Add the melted ghee kept aside little by little.
9. Cook the mixture until it leaves the pan. Stir it continuously in one direction only.
10. Once it separates from the pan, switch off the gas.
11. Grease a mould with ghee. Pour the mixture in it.
12. Let it cool for 5 minutes then cut it into pieces.
13. Then, set aside to cool it completely for 20 to 25 minutes.
14. Once cooled, put a plate on the mould. Invert it.
15. You will get perfect pieces of Mysore Pak.
16. Yummy 'Mysore Pak' is ready to be served.



Lemon Bhel

A QUICK AND POPULAR
INDIAN SNACK

By Shveta Sheth
A Lovely Mom
From Mumbai

Lemon Bhel Namkeen is a simple and easy savoury snack prepared from puffed rice, peanuts, and spices.

Prepare it at home any time and it is sure to appease your taste buds. This recipe has fewer calories and healthier options compared to other street foods; Also works as a perfect accompaniment during festival times.

So, do try to prepare this delicious snack recipe at home and enjoy it with your family and friends.

[Watch the Video Recipe](#)

Lemon Bhel

Prep Time

5 mins

Ready In

5 mins

Servings

3-4

Ingredients

Peanuts/Mungfali - 1 cup	Black salt - 1 tsp
Oil - 1 Tbsp	Chaat masala - as required
Rai/ Mustard seeds - 1 tsp	Salt - as required
Turmeric powder/Haldi - 1 tsp	Puffed rice/murmure - 1 bowl
Red chilli powder - as required	Lemon juice - 1/2 lemon
Green chilli - 1, finely chopped	Zero sev/nylon
Curry leaves - 5 to 6	Sev/Indian snack - as required
Amchur/dry mango powder - 1 tsp	

Tips

- Dry roast the peanuts on a low flame otherwise they may burn.
- You can also add veggies and chutney and serve it as a chaat.
- Adjust the spice to taste.
- You can store it in an air-tight container for a longer shelf life.
- Always turn off the flame before adding the puffed rice; otherwise, it may burn.
- Stir the puffed rice continuously to avoid burning it.

Lemon Bhel

Directions

1. Heat a pan and dry roast the peanuts on a low flame. Transfer it to a bowl and keep it aside.
2. Now, heat oil in the same pan and add mustard seeds, turmeric powder, red chili powder, green chili, curry leaves, amchur powder, black salt, chaat masala, and salt. Turn off the flame and add puffed rice.
3. Mix the contents properly and turn on the flame.
4. Roast it on a low flame. Continuously stir it for 5 minutes.
5. Turn off the flame, squeeze the lemon juice on the mix and add peanuts and sev. Mix it properly.
6. Delicious Lemon Bhel Namkeen is ready to be served.



Coconut Laddoo

A SUPER QUICK
DELICIOUS SWEET

By Vijay Haldiya
Founder
ZAYKA KA TADKA

Coconut Laddoo | Nariyal Laddoo | Instant Coconut Laddoo is a quick and easy dessert which does not require any type of cooking.

This is only a two-ingredient recipe; you just need desiccated coconut and [Home made condensed milk](#). This is a mouth-watering mithai/sweet you can prepare very easily at home.

[Watch the Video Recipe](#)

Coconut Laddoo

Ready in
10 mins

Cook Time
10 mins

Servings
5-6

Ingredients

Desiccated /Grated coconut - 1 cup + for coating
Condensed milk - 1/2 cup
Cardamom/Elaichi powder - 1/2 tsp
Mixed dry fruits - as required, chopped

Tips

- Make this laddoo using [Homemade Condensed Milk](#).
- Adding dry fruits is optional.
- You can store this laddoo in the refrigerator for a week.

Directions

1. Take a bowl and add desiccated coconut, condensed milk, cardamom powder, and chopped dry fruits. Mix well together.
2. Make Laddoo out of the mixture. Then roll the Laddoo in the desiccated coconut.
3. Delicious 'Coconut Laddoo | Nariyal Laddoo | Instant Coconut Laddoo' is ready to be served.



ENJOY!!



*For new Live recipes everyday watch
[Facebook.com/zaykakatadka](https://www.facebook.com/zaykakatadka)*