



MODAK CLASS
BY
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1) MODAK BASE/ CLASSIC MAWA MODAK

MAWA	400GM
ICING SUGAR	½ CUP

METHOD

1. ROAST MAWA IN A NONSTICK PAN FOR 5 TO 7 MIN
2. COOL IT
3. WHEN IT IS COOL ADD POWDER SUGAR
4. MAKE MODAK AS SHOWN

2) KESARI MODAK

MODAK BASE	½ CUP
DESICATED COCONUT	¼ CUP
DRY FRUITS PD	¼ CUP
MILKMAID	AS PER YOUR NEED
KESAR EMULSION	½ TSP
ILLAICHI PD	1/8 TSP
POWDER SUGAR	1/2 TO 1 TBSP

METHOD

1. TAKE THE MODAK BASE AND THEN ADD ALL THE EXTRA DRY INGREDIENTS AND MIX WELL TO MAKE A PERFECT DOUGH.
2. IF NOT USING THE EMULSION, THEN ADD YELLOW COLOR TO THE DOUGH TO GIVE KESARI LOOK.

FOR FILLING

GRATED PANEER	2 TBSP
SUGAR PWD	½ TBSP
ANY NUTS PWD	½ TBSP
KESAR ESSENCE	3 TO 4 DROPS

MIX IT WELL, AND MAKE SMALL BALLS ACCORDING TO YOU TO YOUR MODAK SIZE.
THEN MAKE MODAK AS SHOWN IN THE VIDEO.

3) MOCHA LATTE MODAK

MAWA	200 GMS
POWDER SUGAR	1/4C TO 1/3 C
COCOA PD	2 tbsp
COFFEE	1 TSP

METHOD

1. FIRST ADD MAWA IN A PAN AND ROAST FOR A FEW MINUTES, THEN ADD COCOA PWD ROAST THEM TOGETHER AND MILK IF IT IS TOO DRY AND THEN ADD COFFEE PWD AND COOK IT WELL
2. MIX IT WELL AND LET IT COOL.
3. NOW ADD POWDER SUGAR AND MIX IT WELL AGAIN TILL ITS PROPERLY READY TO MAKE MODAK
4. MAKE MODAK.

FILLING

DARK CHOCOLATE	100GMS
FRESH CREAM	40 GMS

FIRST, MELT THE CHOCOLATE AND THEN ADD FRESH CREAM MIX IT NICELY TO MAKE GANACHE. THEN, MAKE SMALL BALLS OF GANACHE ACCORDING TO THE SIZE OF YOUR MODAK. THEN MAKE MODAK AS SHOWN IN THE VIDEO.

2) NUTTY NUTTELLA MODAK

MAWA	200 GMS
POWDER SUGAR	1/4C TO 1/3 C
LIGHT COCOA PD	2 tbsp
NUTTELLA ESSENCE	½ TSP

METHOD

1. FIRST ADD MAWA IN A PAN AND ROAST FOR A FEW MINUTES, THEN ADD COCOA PWD ROAST THEM TOGETHER AND MILK IF IT IS TOO DRY AND THEN ADD NUTTELLA ESSENCE.
2. MIX IT WELL AND LET IT COOL
3. NOW ADD POWDER SUGAR AND MIX IT WELL AGAIN TILL ITS PROPERLY READY TO MAKE MODAK.
4. MAKE MODAK

FILLING

NUTTELLA.	50 GMS
CRUSHED HAZELNUT.	2 TBSP

MIXED CRUSHED HAZELNUT IN NUTTELLA IN FREEZE IT FOR SOME TIME AFTER IT IS HARDENED MAKE SMALL BALLS ACCORDING TO YOUR SIZE OF YOUR MODAK. AGAIN, FREEZE IT UNTIL IT IS COMPLETELY HARDENED.

3) BISCOFF MODAK

MAWA	200 GMS
POWDER SUGAR	1/4C TO 1/3 C
LIGHT COCOA PD	2 tbsp

METHOD

1. FIRST ADD MAWA IN A PAN AND ROAST FOR A FEW MINUTES, THEN ADD COCOA PWD ROAST THEM TOGETHER AND MILK IF IT IS TOO DRY.
2. MIX IT WELL AND LET IT COOL
3. NOW ADD POWDER SUGAR AND MIX IT WELL AGAIN TILL ITS PROPERLY READY TO MAKE MODAK.
4. MAKE MODAK

FILLING

BISCOFF SPREAD 25 GMS
CRUSHED BISCOFF BISCUIT 2 TBSP

MIXED CRUSHED BISCOFF BISCUIT IN BISCOFF SPREAD IN FREEZE IT FOR SOME TIME AFTER IT IS HARDENED MAKE SMALL BALLS ACCORDING TO YOUR SIZE OF YOUR MODAK. AGAIN FREEZE IT UNTIL IT IS COMPLETELY HARDENED.

4) PINACOLADA MODAK

DESICATED COCONUT	1/2C
MILK MAID	2 TBSP
MILK PD	2 TBSP
MODAK BASE	2 TBSP
PINAPPLE CRUSH	1 TBSP
PINEAPPLE ESSENCE	
POWDER SUGAR	1 TO 2 TBSP

METHOD

1. TAKE PAN ROAST DESICATED COCONUT FOR ABOUT 20 TO 30 SECONDS THEN ADD ALL THE INGREDIENTS AND COOK IT UNTIL IT IS MIXED AND IS THICK.
2. LET IT COOL FOR SOME TIME
3. AFTER IT IS COOLED ADD SUGAR AND MIX IT WELL
4. MAKE MODAK WITH THE DOUGH PREPARED.

5) SATRANGI MODAK

MODAK BASE	1C
DESICATED COCONUT	1/2C
DRY FRUITS PD	1/2C
MILKMAID	AC TO NEED
JAIPHAL PD	1/8 TSP
ILLACHI PD	1/4 TSP
POWDER SUGAR	1 TO 2 TBSP

METHOD

1. TAKE THE MODAK BASE AND THEN ADD ALL THE EXTRA DRY INGREDIENTS AND MIX WELL TO MAKE A PERFECT DOUGH.
2. DIVIDE THE DOUGH INTO 2 TO 3 PARTS AND ADD DIFFERENT COLOUR TO IT
3. AND FINALLY MAKE MODAK.

6) PAAN GULKAND MODAK

MAWA	200GM
SUGAR PWD	1/4C
FRESH PAN LEAF	2
ROSE ESSENCE	¼ TSP

METHOD

1. ADD MAWA IN A PAN AND ROAST IT WELL AND LET IT COOL FOR A BIT.
2. WHEN ITS IS COOL ADD SUGAR PWD IN IT AND MIX WELL
3. CHOP THE PAN LEAVES AND SAUTE IN THE GHEE

ADD THE MAWA MIXTURE AND THE SAUE PAN LEAVES IN TO THE MODAK BASE AND MIX IT WELL AND LASTLY ADD ROSE ESSENCE TO ENHANCE THE FRAGRANCE

7) FRIED MODAK

STUFFING

FRESH GRATED COCONUT	1C
SUGAR	1/2C
CREAM	2TBSP
MAWA	2 TBSP TO 3 TBSP
DRYFRUITS	2 TBSP
ILLACHI PD	¼ TSP

DOUGH

GHEE	4 TBSP
WHEAT FLOUR	3/4 C
CORNFLOUR	2 TBSP
MAIDA	1C
SALT	
WATER	

METHOD

STUFFING

1. TAKE A PAN AND ADD ALL THE DRY INGREDIENTS FIRST FOR THE STUFFING AND ROAST IT WELL.
2. WHEN IT IS ROASTED NICELY ADD CREAM AND MIX IT WELL
3. LET THE STUFFING COOL FOR A WHILE.

DOUGH

1. TAKE A BOWL ADD ALL THE DRY INGREDIENTS AND MIX IT
2. HEAT THE GHEE SLIGHTLY AND POUR IT IN THE DRY INGREDIENTS AND ADD WATER
3. KNEAD IT NICELY AND MAKE THE DOUGH.
4. KEEP IT ASIDE FOR 15 TO 20 MIN
5. MAKE MAODAK ACCORDING TO YOU SIZE
6. AND FRY THE MODAK IN THE MEDIUM TO HIGH FLAME.

7. UKADICHE MODAK

RICE FLOUR	1 ½ C
WATER	1 ½ C
SALT	1/8 TSP
GHEE	1/2 TBSP
FRESH COCONUT GRATED	1 ½ C
JAGGERY	1C
ILLACHI PD	½ TSP

METHOD

1. TAKE A PAN ADD WATER, GHEE AND SALT AND BOIL IT, SWITCH OFF GAS ADD RICE FLOUR
2. COVER IT AND LEAVE IT FOR 5 MIN
3. AFTER COOLING MAKE A DOUGH BY ADDING WATER ACCORDINGLY
4. MAKE THE STUFFING BY ADDING COCONUT, JAGGERY, GHEE AND ILLACHI, JAIPHAL
5. AND COOK ALL THE INGREDIENTS WELL AND MIX IT WELL AND LET IT COOL.
6. MAKE MODAK AS SHOWN BY APPLYING GHEE ON HAND OR APPLYING GHEE ON MOULD.
7. STEAM FOR 10 MIN ON BANANA LEAF.

8. DRY FRUIT MODAK

KHAJOOR PASTE	150GM
COCONUT	50 GM
CASHEW PD	2 TBSP
GHEE	1 TSP
ROSTED POPPY SEEDS	1 ½ TBSP
CHOPPED ALMOND	1 TBSP
CHOPPED PISTA	2 TBSP
CHOPPED CASHEW	1 TO 2 TBSP

METHOD

1. ADD GHEE IN A PAN LET IT HEAT FOR ABOUT 30 SEC AND ADD MAWA AND ROAST IT.
2. THEN ADD KHAJOOR AND CASHEW PWD AND COOK IT
3. ADD ALL DRY FRUITS AND ROASTED POPPY SEEDS MIX IT WELL AND LET IT COOL

9.CHILLI GUAVA MODAK

INATANT MAWA

MILK PD	½ CUP
GHEE	½ TSP
SUGAR	½ TBSP
MILK	1/8 CUP APPROX

METHOD

- TAKE A PAN, ADD GHEE TO IT, WHEN THE GHEE MELTS, ADD MILK POWDER TO IT AND ROAST IT FOR A WHILE, NOW ADD MILK AND MIX IT WELL
- TILL IT GETS COOKED & MAWA BECOMES UNIFORM.

STEP 1

ROASTED DESICATED COCONUT	½ CUP
SALT	PINCH
GUAVA ESSENCE	¼ TSP
PINK COLOUR	
MAWA	2 TBSP
MILK	2 TO 3TBSP

METHOD

1. TAKE A PAN ADD GHEE AFTER MELTING PUT MILK POWDER ROAST FOR A TO MAKE THE CHILI GUAVA FLAVOR ADD INSTANT MAWA & THE ABOVE INGREDIENTS & MIX IT WELL UNTIL FORM A DOUGH.
2. DIVIDE THE DOUGH IN 2 PARTS
3. ADD PINK IN ONE PART AND THE IOTHER PART WILL BE WHITE

FOR STUFFING

2 TBSP MAWA
½ TBSP SUGAR
PINCH OF SALT
CHILLY FLAKES
PINK COLOUR

4. AND BALLS OF THE FILLING AS PER YOUR SIZE OF THE MODAK.

10. NUTTELA CHOCOLATTY MODAK

DESICATED COCONUT	1/2C
NUTELLA	2 TBSP
COCO POWDER	1 TBSP TO 2 TBSP
MAWA	2 TBSP
VANILLA ESSENCE	
POWDER SUGAR	1 TO 2 TBSP
CONDENSED MILK AS NEEDED	

METHOD

1. TAKE A PAN ROAST DESICATED COCONUT FOR 20 SEC
2. ADD ALL THE REST INGREDIENTS AND MIX IT WELL AND COOK IT UNTIL IT BEACOME THICK AND LET IT COOL.
3. AFTER IT IS COOLED, ADD SUGAR AND CONDENSED MILK ID NEEDED ACCORDING TO YOUR TASTE.
4. MAKE MODAK, BY STUFFING NUTELLA.

11. BLUE BERRY CREAM CHEESE MODAK

PANEER	125 GM
MILK POWDER	½ C
SUGAR	2 TBSP + 1 TBSP
ALMOND AND CASHEW POWDER	½ C
BLUEBERRY EMULSION	½ TSP
CREAM CHEESE	1 TBSP
FILLING	
CREAM CHEESE	2 TBSP
POWDER SUGAR	1 TBSP
VANILLA	½ TSP

1. TAKE A PAN ADD ALL THE INGREDIENTS LIKE PANEER, MILK PWD, SUGAR, ALMOND AND CASHEW PWD, BLUEBERRY EMULSION MIX IT WELL AND COOK IT WELL FOR 2 TO 3 MIN.
2. THEN ADD CREAM CHEESE COOK TILL IT GETS THICK

FOR FILLING

2 TBSP CREAM CHEESE
1 TBSP SUGAR
VANILLA ESSENCE

MIX THE CREAM CHEESE AND SUGAR WELL AND ADD THE VANILLA ESSENCE TO AND FILL THE MODAKS

VARIATION FOR BLUEBERRY CHEESE MODAK:

12) RED VELVET CREAM CHEESE MODAK

REPLACE THE BLUEBERRY EMULSION WITH RED VELVET EMULSION TO MAKE RED VELVET CREAM CHEESE MODAK.

13) SUGARFREE MODAK

MILK POWDER	¼ C
DESICATED COCONUT	1/2C
DRY FRUITS POWDER	1/2C
PANEER	½ C
NUTMEG POWDER	1/8 TSP
CARDAMOM POWDER	1/4 TSP
SUGAR FREE	¼ C OR LITTLE LESS
HOT WATER	IF NEEDED FOR BINDING

METHOD

1. MIX ALL THE DRY INGREDIENTS WELL AND KNEAD THE DOUGH

FILLING

GRATED PANEER	2 TBSP
SUGAR PWD	½ TBSP
ANY NUTS PWD	½ TBSP
VANILLA ESSENCE	3 TO 4 DROPS

MIX ALL THE INGREDIENTS WELL AND MAKE BALLS AS PER YOUR SIZE OF THE MODAK.

VARIATION:

14) VEGAN MODAK

REPLACE THE MILK PWD WITH THE COCONUT MILK PWD AND PANEER WITH TOFU.

15) TANGY CHOCOLATE MODAK

MAWA	200GM
ICING SUGAR	1/4C
ORANGE EMULSION	1 TSP
COCO POWDER	1TBSP

METHOD

1. ROAST MAWA IN A NONSTICK PAN AND ADD SOME DROPS OF EMULSION AND COOK IT UNTIL IT GETS THICK AND LET IT COOL.
2. WHEN IT IS COOLED ADD POWDER SUGAR MIX IT WELL AND KEEP IT IN THE FRIDGE TO SET FOR ABOUT 10 TO 15 MIN

FILLING

DARK CHOCOLATE	100GMS
FRESH CREAM	40 GMS

FIRST, MELT THE CHOCOLATE AND THEN ADD FRESH CREAM MIX IT NICELY TO MAKE GANACHE. THEN, MAKE SMALL BALLS OF GANACHE ACCORDING TO THE SIZE OF YOUR MODAK.

16) KESAR PISTA MODAK

MODAK BASE	½ CUP
DESICATED COCONUT	¼ CUP
DRY FRUITS PD	¼ CUP
MILKMAID	AS PER YOUR NEED
KESAR EMULSION	½ TSP
ILLAICHI PD	1/8 TSP
POWDER SUGAR	1/2 TO 1 TBSP

METHOD

1. TAKE THE MODAK BASE AND THEN ADD ALL THE EXTRA DRY INGREDIENTS AND MIX WELL TO MAKE A PERFECT DOUGH.
2. IF NOT USING THE EMULSION, THEN ADD YELLOW COLOR TO THE DOUGH TO GIVE KESARI LOOK.

FOR FILLING

GRATED MAWA.	2 TBSP
SUGAR PWD	½ TBSP
PISTA PWD.	½ TBSP
KESAR PISTA ESSENCE	3 TO 4 DROPS

MIX IT WELL, AND MAKE SMALL BALLS ACCORDING TO YOU TO YOUR MODAK SIZE.

17)MALAI MODAK

MODAK BASE	½ CUP
DESICATED COCONUT	¼ CUP
ALMOND PWD	¼ CUP
CREAM	1 TSP
ILLACHI PWD	1/8 TSP
POWDER SUGAR	½ TBSP

METHOD

1. TAKE THE MODAK BASE AND THEN ADD ALL THE EXTRA DRY INGREDIENTS AND MIX WELL TO MAKE A PERFECT DOUGH.
2. DIVIDE THE DOUGH INTO 2 TO 3 PARTS AND ADD DIFFERENT COLOUR TO IT

FILLING

APRICOT PASTE	4 TBSP
MAWA	4 TBSP
ILLAICHI	PINCH
CINNAMON	PINCH

MIX IT WELL, AND MAKE SMALL BALLS ACCORDING TO YOU TO YOUR MODAK SIZE

18)MINT CHOCOLATE MODAK

MAWA	200GM
SUGAR PWD	1/4C
FRESH CHOPPED MINT LEAVES	¼ CUP
MINT ESSENCE (OPTINAL)	¼ TSP

METHOD

1. ROAST MAWA IN A NONSTICK PAN FOR 5 TO 7 MIN
2. COOL IT AND ADD CHOPPED MINT LEAVES.
3. WHEN IT IS COOL ADD POWDER SUGAR
4. MAKE MODAK AS SHOWN

FILLING

DARK CHOCOLATE	25 GMS
FRESH CREAM	10 GMS

FIRST, MELT THE CHOCOLATE AND THEN ADD FRESH CREAM MIX IT NICELY TO MAKE GANACHE. THEN, MAKE SMALL BALLS OF GANACHE ACCORDING TO THE SIZE OF YOUR MODAK

