

Ganpati Festival Special Recipes Compilation

Traditional Naivedya Sweets, Snacks, and Festival Delights

1. Puran Poli

Aromatic Sweet Flatbread

Ingredients: Split Bengal gram (chana dal), organic jaggery, whole wheat flour, maida, ghee, cardamom powder, nutmeg, turmeric.

Method: Boil soaked chana dal until tender, drain, and mash smoothly with jaggery in a pan until dense (puran). Knead a soft dough using wheat flour, maida, turmeric, and oil. Stuff the puran inside dough balls, roll out into flatbreads (poli), and roast on a hot tawa with generous ghee.

2. Karanji (Gujiya)

Crispy Sweet Pastry

Ingredients: All-purpose flour, hot ghee, grated coconut, powdered sugar/jaggery, poppy seeds, nuts, cardamom powder.

Method: Knead a stiff dough with maida and hot ghee. Prepare a sweet filling of sautéed coconut, poppy seeds, nuts, and sugar. Roll small circles, stuff, fold into semicircles, seal edges securely, and deep-fry until golden.

3. Rava Ladoo

Quick Semolina Confection

Ingredients: Fine semolina (rava), powdered sugar, ghee, warm milk, cardamom powder, raisins, cashews.

Method: Roast semolina and nuts in ghee until fragrant. Mix in powdered sugar and cardamom. Sprinkle warm milk gradually and shape into tight round ladoos while warm.

4. Kothimbir Vadi

Savory Coriander Snack

Ingredients: Fresh coriander leaves, besan (gram flour), rice flour, ginger-green chili paste, turmeric, sesame seeds, oil.

Method: Mix chopped coriander, besan, rice flour, and spices into a moldable dough. Shape into cylindrical rolls, steam for 15-20 mins, slice into discs, and pan-crisp with sesame seeds.

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