

Dry fruits stuffing modak

Ingredients

For stuffing:

- 1 cup fresh / desiccated coconut
- ½ cup jagger
- 1 tsp sesame seeds / til
- 1 tsp poppy seeds
- 2 tsp cashews, chopped
- 1 tsp almonds, chopped
- ½ tsp cardamom powder, elachi powder



For modak dough:

- 1 cup water
- 2 tsp ghee
- salt to taste
- 1 cup rice flour

Instructions (1 cup =255 ml)

Coconut-jaggery stuffing recipe:

- In a large kadai take half cup of jaggery.
- To that add grated fresh / desiccated coconut. Fresh coconut taste great.
- Saute on medium flame till the jaggery melts.
- Continue to saute till the jaggery dried a little.
- Now add dry roasted sesame seeds and poppy seeds.
- Also add chopped dry fruits and cardamom powder
- Mix well and allow cooling to temperature. Meanwhile prepare the dough.

Modak dough recipe:

- In a large kadai / vessel add 1 cup water.
- To that add ghee and salt to taste.
- Get the water to boil.
- Once the water starts to rolling boil, switch off the flame and add rice flour.
- Mix well making sure rice flour gets cover with water uniformly.
- Now cover and keep aside for 3 minutes.
- Knead the dough adding ghee for atleast 5 minutes. Be careful as the dough will be hot.

- Add water if required and knead till you get smooth dough. Else when you prepare modak, it breaks.
- Now pinch a small lemon sized ball and flatten it.
- With the help of both thumbs start pressing the edges and create a dent in centre.
- Slowly press from edges till it forms a cup.
- Now scoop 2 tsp of prepared coconut-jaggery stuffing.
- Start creating pleats with your index finger and thumb.
- Now get the pleats together to form a bundle.
- Close the top by pinching and making it pointed.

Steaming modak:

- Heat some water into a large pan and, place a box and then place a cloth to prevent from sticking.
- Now slowly place the modaks leaving gaps in between.
- Cover and steam the modak for 10 minutes or till the shiny texture appears on them.