

Welcome to My Recipe Book



Anarsa



Ingredients:

Rice flour, sugar, ghee, sesame seeds, cardamom powder, water.

Steps:

1. Soak rice overnight
2. Grind the rice into a paste
3. Mix with sugar, ghee, and cardamom powder
4. Shape into small rounds, roll in sesame seeds, and deep fry

Background:

Anarsa is a traditional Maharashtrian sweet made during festivals like Diwali. It is a crispy and sweet rice-based dessert.

Kheer Puli



Ingredients:

Rice flour, jaggery, coconut, cardamom, ghee.

Steps:

1. 1
2. Prepare a dough using rice flour and water
3. 2
4. Make a filling of jaggery, coconut, and cardamom
5. 3
6. Shape dough into small pouches, stuff with the filling, and steam

Background:

Kheer Puli is a popular sweet from the coastal regions of India, especially in Kerala. It is made during Onam and other special occasions.