

# Traditional Recipes :

## GANESH CHATURTHI

### *Vella Kozhakattai Rice Dumplings with Coconut Filling*

#### **Ingredients**

For Dough

- 2 cups rice flour
- 1 tbsp oil
- A pinch of salt

For Filling

- 1 coconut (grated)
- 1 cup jaggery (powdered)
- 1 tbsp ghee

#### **Method**

Mix grated coconut, jaggery and ghee in a heavy pan. Cook on a medium flame, stirring continuously till thick. Allow to cool. Form small balls and set aside. Heat 2 cups of water in a pan. Add salt, oil and flour, then stir continuously till dough leaves the sides of the pan. Allow to cool and knead well. Take a small ball of dough and with greased palms pat into a disc. Put some filling in the middle and seal it. Make all Kozhakattais and steam till done.

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### *Ellu Kozhakattai Rice Dumplings with Sesame Filling*

#### **Ingredients**

For Dough

- 2 cups rice flour
- 1 tbsp oil
- A pinch of salt

For Filling

- 1 cup white sesame seeds
- 1 cup jaggery (powdered)
- 1 tbsp ghee

#### **Method**

Prepare a dough as for Vella Kozhakattai, and set aside. Roast sesame seeds till pink. Grind to a fine powder along with jaggery. Add ghee and mix well. Now take a small portion of dough and with greased palms, pat into a disc. Put a small portion of filling in the centre. Fold over the edges and make a half circle. Press the edges well. Similarly make all Kozhakattais and steam.