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Kakad



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12

Delicious!
Diwali Recipes



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Diwali

A Festival that has been my Favourite always. The lighted Diyas & The Colourful Rangolis leave me Spellbound even today & have fascinated me year after year. Diwali has always been etched in my mind with wearing beautiful clothes & even more Amazing Food. I remember we used to wait for the Diwali Delicacies that my Grandmoms & Mom would prepare prior to Diwali, the kitchen would emit those Lovely Aromas of something sweet & something savoury & how we would wait to Gorge on these.

I still today follow the Tradition of cooking some Diwali Delicacies just as My Mom (which she still does today). So some days prior to Diwali starts the rattling noise of the vessels in the kitchen when so many Different types of Delicious Dishes are being made. With changing times, my cooking is also a little different from the older times; although the Classic Diwali Recipes remain the same, I try to imbibe Recipes which combine some modern Dishes too for the younger generation !!

So, here's my Diwali Gift for all of you.

MY Favourite 12 Diwali Recipes that have been loved by my Family & Friends over the years some which I have cooked for them in these Festive Days & some which I have created especially for you.
How I love to feed people.

Hope you feel the same when you read my Recipes.
Wish All of You A Very Happy Diwali & A Prosperous New Year.

BE HAPPY & THANKFUL !!
Shital kakad

Rang Birangi Rasgulla

Diwali is the festival of lights & colours, getting Peace & Prosperity into our homes. Lighting Diyas, making colourful Rangolis is something we have been practicing since childhood & love it. In fact, in earlier days people would not even close their homes on these days since the lighted Lamps & Rangolis were symbolic of good times in the New Year ahead. So these Rang Birangi Rasgullas are made to Celebrate these Special Days !!

What You'll Need:

Cook Time : 20 Min

- 1 dozen Rasgullas
- 2 tbsp butter
- 1 cup condensed milk
- 1 cup grated fresh coconut
- Almonds & Pistachios for garnish
- Edible colours for Decoration
- Edible Gold powder to sprinkle



How To Prepare

- Cut the Rasgulla into half horizontally.
- Melt the butter in a pan.
- Add the condensed milk & grated coconut.
- Stir till the mixture thickens on a medium flame.
- Once done, cool to room temperature.
- Now brush the cut upper top of the Rasgulla with a colour of your choice, use multiple colours as shown.
- Take the lower half of the Rasgulla & apply 1 tbsp coconut mixture on it
- Then cover the lower half of the Rasgulla with the coloured upper half.
- Make all the Rasgullas in a similar way with different colours.
- Lastly sprinkle Edible Gold powder on all the colourful Rasgullas.
- Serve on a beautiful platter!!

Oats Poha Chivda

Chivda or Chevdo as we call it in Gujarat is again a snack which was made in large quantities in the older days when there used to be a lot of guests coming over in the Diwali days. In fact i remember when i was a child we would get up early on all the days but especially on New Year's day, the first guests could come as early as 6.30 – 7 am. They would be served all the sweet & savouries as also we would be served when we would visit others houses. It was actually Diwali Fun !!

What You'll Need:

- 1 Cup Oats
- 1 Cup Thin Poha
- 1 Cup Mamra or Puffed Rice
- 1 Cup Cornflakes
- 3 tbsp Dried Black Curreants
- 3 tbsp Roasted Peanutes
- 3 tbsp Roasted Chana
- 2 tbsp Oil
- half tsp Asafoetida
- Few Curry Leaves
- 2 tbsp Chili Powder
- Half tbsp Turmeric Powder
- 1 Cup Nylon Sev
- Salt for Taste

Cook Time : 15 Min



How To Prepare

- Dry Roast the Oats, Poha, Mamra & Cornflakes.
- Heat oil in a pan.
- Add the Asafoetida & Curry leaves.
- When the leaves crackle, add the red chili powder, turmeric powder, salt, on a very slow flame.
- Now add the Oats, Poha, Mamra, Cornflakes, Black currants, Peanuts, Chana & mix everything well till it is crisp.
- Put off the flame.
- Now add in the nylon sev & mix well.
- Once cooled, store in an airtight container.

Chocolate Caramel Diya

Happiness is Chocolate.

I have read this somewhere on the internet & it couldn't be more true.

So when we are celebrating Happiness, Peace & Prosperity ..how can we not have a Chocolate Recipe ? This Yummiest ingredient can be moulded into any shape & what better than a Diya to Celebrate Diwali !!

What You'll Need:

- 1 cup dark or milk chocolate chopped into pieces
- 1 tbsp butter
- Half cup caramel sauce
- Few Roasted Almonds or Pistachios
- Sprinklers or Edible beads for Decoration
- Edible Gold powder

Cook Time : 20 Min



How To Prepare

- Melt the chocolate & butter on a double boiler or simply microwave it for 30 to 40 seconds.
- Stir the mixture well until no lumps remain, if there is some unmelted Chocolate, microwave for 30 seconds more.
- Now take a Diya mould & brush it with butter.
- Add the melted chocolate in it & chill in the refrigerator for 10 to 15 minutes .
- Remove from the fridge & demould the Chocolate Diya.
- Take some edible beads or Gold powder & roll the diya in it so that the outside is coated with the beads or Gold powder.
- Scrape out the middle of the Diya & fill with some Almonds & pour some caramel sauce on top.
- Garnish with some more beads on top.
- Make all the Chocolate Diyas in a similar way & serve in a beautiful platter !
- **P.S --- If you don't have a Diya mould, simply take any ordinary diya, place parchment paper or aluminium foil inside, apply butter & then follow the same procedure as above.**

Gujarati Chakri

Chakli is an Indian snack made in different parts of India in various ways but is Amazing to taste in every way. A favourite especially with kids, in Gujarat we call it Chakri & my brother & me would wait for my Mom to make these Mouthwatering Chakris for Us especially in Diwali. Now my nephews love these Chakris & want it all year round !!

What You'll Need:

- 2 cups rice flour
- Half cup whole wheat flour
- Half cup melted butter or oil
- Half cup yoghurt / curds
- 2 tbsp red chili powder (take less if preferred)
- Half tsp turmeric powder
- 1 teaspoon sugar
- Half tsp cumin seeds
- Salt to taste
- Oil for frying
- Half tsp asafoetida

Cook Time : 25 Min



How To Prepare

- Make a semi soft dough of all ingredients using water.
- Take a chakri making machine press (readily available in the market)
- Put some dough in the chakri press & press out round circles on parchment paper or brown paper.
- Heat oil in a kadai or a deep pan.
- Fry the Chakris in the oil on a medium flame until golden brown.
- Remove on a tissue paper to drain the excess oil.
- When cooled, store in an airtight container.

Makhana Peanut Bar

Makhana or Lotus Seeds also known as Fox Nuts are very popular to be eaten during Festivals. It has a high protein content & is used to make a lot of sweet & savoury dishes. When combined with Peanut butter, Cashews & Mixed Seeds it makes some Delicious Healthy Bars to indulge in during the Diwali Days !!

What You'll Need:

Cook Time : 20 Min

- 1 cup Roasted Makhana (semi crushed)
- 1 cup Peanut butter
- 3 tbsp butter (optional)
- Half cup Roasted Cashewnuts (grind them into small bits)
- 3 tbsp of mixed Roasted seeds like Pumpkin, Watermelon, Flax



How To Prepare

- Heat a pan, melt the butter.
- Add the Makhana, Cashews, Mixed seeds & stir for a minute.
- Add the Peanut butter & mix everything well together.
- Line any square tin with parchment paper.
- Apply butter on the paper.
- Remove the peanut butter & makhana mixture onto the tin.
- Spread it & then smoothen it with the back of a steel bowl.
- Cut into bars now as once its cooled it will be very difficult to cut.
- Now keep the tray in the refrigerator for an hour or until the mixture hardens up.
- Remove from the fridge & cut the bars gently.
- Place the bars in your favourite tray & serve.
- Keep them in the fridge if you want to store them for some days.

Gujarati Masala Kadak Puri

A Savoury Snack most Gujaratis love to have with their Masala Chai & which my Non Gujarati friends are crazy about, this is a must to make for Diwali !!

What You'll Need:

- 2 cups Whole Wheat flour
- 4 teaspoons oil
- 1 tbsp jeera / cumin seeds
(some use ajwain too but i prefer it with jeera)
- 2 tablespoons red chili powder
(use less if prefer)
- Half tsp turmeric powder
- Half tsp asafoetida
- Salt to taste
- Oil for frying

Cook Time : 20 Min



How To Prepare

- Make a firm dough with all the ingredients by adding just enough water.
(take care that you don't make a soft dough)
- Heat oil in a kadai or a deep pan.
- Make small balls of the dough & roll out into semi thick circles about 3".
- Prick the circle all over with a fork.
- Make all the circles in a similar way.
- Fry these in hot oil on a medium flame till they are crisp & golden brown in colour.
- Allow to cool for sometime & then store in an airtight container.

Rose Boondi Rabdi

A Fusion....the most loved Traditional Boondi Rabdi when combined with the Mesmerising Rose Flavour & Pistachios gives it such a Persian Touch that you just won't be able to resist !!

What You'll Need:

Cook Time : 20 Min

- 1 cup Besan / Chickpea flour
- Half cup water
- **For Sugar Syrup**
- 1 cup sugar
- 1 cup water
- Few strands of saffron
- **For Rabdi**
- 1 litre of full-fat milk
- 3/ 4 cup sugar
- 1 TSP Rose Extract
- Few drops of edible red colour



How To Prepare

- **Rabdi**
Boil the milk & sugar together for about 30 minutes Boil until it reduces to half, Switch off the flame, Keep aside the Mixture to cool, Once it's cooled it becomes thick, Add the Rose Flavour And the red colour, mix it thoroughly.. Rabdi is Ready.
- **Sugar Syrup**
Heat the water in a pan, add sugar & let boil for around 4/5 minutes till it is a little thick Take a drop of the water in your fingers & it should have a one thread consistency. If you cannot follow that just make sure to boil the water as mentioned earlier Switch off the flame Add the Saffron in it Add the Boondi in it Let it soak for almost half an hour. Strain the BOONDI out of the water Remove in a plate or bowl, allow to cool.
- **Boondi**
Mix the Besan / Chickpea flour with the water Heat Ghee in a nonstick pan Once the oil is hot, take a perforated spoon, pour the Besan mixture in it, spread with a spoon & the boondi will start falling in the pan or You can simply take a small spoon and drop small balls of the besan mixture into the hot oil if you don't have a perforated spoon.
- **Assembling the Boondi Rabdi Dish**
Take a fancy bowl, Add the BOONDI, Add the RABDI on top, Garnish with slivered Pistachios, Serve Chilled.

Chorafali

How can I not post my most loved Recipe of the famous Gujarati Chorafali in my Diwali Recipes? A Papad like snack, Salty & Spicy or should we say Chatpata, it is a must to make it in every Gujarati Home during Diwali & is loved by all; Young & Old !!

What You'll Need:

- 1 cup Besan / Chickpea flour
- 1/ 2 Udad Dal Flour
- 1/ 4 teaspoon baking soda
- 1 tbsp oil
- 1/4 cup + 1 tbsp water
- Salt to taste
- To be mixed into a masala
- 1 tbsp Red chilli powder
- 1 teaspoon salt/rock salt
- 1 teaspoon Amchur/ dry Mango powder

Cook Time : 20 Min



How To Prepare

- Heat one-fourth cup plus one tablespoon water until lukewarm.
- Add 1 tablespoon oil to it.
- Mix the besan/ chickpea flour, urad dal flour & baking soda in a bowl.
- Add the lukewarm water- oil mixture little by little and mix well.
- Knead into a very stiff dough.
- Cover with a wet muslin cloth for about 15 minutes.
- After 15 minutes remove the dough on a flat surface, pound it with a pestle for about 10 minutes till it changes a little colour.
- Now make small even sized balls of the dough.
- Roll out the dough balls into a thin circle.
- Cut into long strips with a sharp knife.
- Heat oil in a pan over medium flame.
- Deep fry the strips Till they are golden brown and crispy.
- Remove them with a slotted spoon onto a tissue to drain out the excess oil.
- Transfer them onto a plate and Sprinkle the masala on it.
- Your crunchy and crispy chorafali is ready to be served.
- Store in airtight container.

Magic Chocolate Sandwich

Diwali makes me feel Magical so sharing this Recipe which can be prepared in a jiffy & is simply yummilicious & so delicious that you will make it again & again !!

What You'll Need:

- 4 to 6 digestive biscuits
- 1 cup melted dark chocolate
- 2 tbsp Nutella/ hazelnut spread
- 1 tbsp orange marmalade
- 100 gms cream cheese
- 2 tbsp vanilla ice cream

For Decoration

- Melted chocolate
- Any chocolate piece u like
- Sprinklers
- Edible gold powder

Cook Time : 20 Min



How To Prepare

- Take a parchment paper in a flat tray/ dish.
- Take a digestive biscuit, dip in the melted chocolate.
- Repeat with the remaining biscuits.
- Let them dry on the parchment paper for some time or chill in the fridge for 15 minutes.
- Take the cream cheese, Nutella, orange marmalade, vanilla ice cream and mix well with the hand whisk or cake mixer, mix thoroughly.
- Now take out the chocolate biscuits from the fridge.
- apply the cream cheese mixture on one biscuit and top with another chocolate biscuit.
- Apply melted chocolate on the top of the sandwich and press a chocolate piece on it, so that it sticks well.
- Then decorate with some edible gold balls or some colorful Rainbow sprinklers.
- You can also simply just put some edible Gold powder on top of the sandwich to make it look very festive.
- Chill in the fridge for at least 2 hours before serving.
- The Magic is Done... The Chocolate Sandwich is Ready to be served.

Khajoor Laddoos

These Sugarfree Dates Laddoos are for my friends who refrain from sugar but still crave something sweet. We definitely can't have anyone without a sweet bite in Diwali !!

What You'll Need:

- 2 cups dates/ Khajoor paste (take black seedless dates & simply mash them)
- Half cup peanut butter
- 3 tablespoons roasted cashew nut powder
- 2 tablespoon dried red Cranberries
- One tablespoon Pumpkin seeds

Cook Time : 20 Min



How To Prepare

- Mix all the ingredients in a bowl.
- Form into a dough.
- Make even sized balls or laddoos out of the dough.

For the Decoration

- Take some melted white chocolate and drizzle on the laddoos.
- Garnish with Pistachios and edible gold powder.

Gujarat Ni Gol Papdi

My Hubby's Favourite.

Gujarati Festivals are incomplete without this 3 ingredient sweet which is a favourite with everyone. It is made in almost every household ; also in winters even Gond or Edible Gum is added which adds to its Nutritional Value. The Soft & Crumbly texture of the combination of Ghee & Jaggery in the Gol Papdi if made properly is simply unmatched especially the way it melts in the Palate !!

What You'll Need:

Cook Time : 20 Min

- 2 cups Whole Wheat flour
- 1 cup grated Jaggery
- 1 cup room temperature ghee
- Poppy seeds for Garnish



How To Prepare

- Grease a thali or a 9" inch tin with Ghee.
- Melt the Ghee in a Non Stick pan or Kadai.
- Add the wheat flour & saute very well on a medium flame for about 15 minutes until it turns golden brown in colour & emits a lovely aroma.
- Now add the grated Jaggery & stir for a minute.
- Switch off the gas. (or the jaggery will harden)
- Now mix everything well together & see that there are no lumps remaining.
- Spread the mixture in the thali & press with the base of a steel bowl or katori & make it even on the top.
- Sprinkle the Poppy seeds & once more press with the katori.
- Cut the mixture in the thali while still warm into square or diamond shape.
- Allow to cool until it hardens up.
- Now remove the pieces gently & store in an airtight container.

Baklava Date Chocolate

Last but not the least is this Favourite Recipe which I love to make for Diwali especially on Bhaiduj as it has such a Middle Eastern Touch to it & is a great option for Diwali Gifting !!

What You'll Need:

Cook Time : 20 Min

- 10 Black Dates with Seeds
- 2 tbsp roughly chopped toasted almonds
- 2 tbsp roughly chopped toasted Pistachios
- 1/4 teaspoon cinnamon powder
- 2 TSP honey
- Melted White Chocolate



How To Prepare

- Mix the almonds, Pistachios, honey, cinnamon powder.
- Slit the Date lengthwise & remove the seed, do not cut the date.
- Fill the Dates with the Nuts Honey mixture.
- Do not overfill.
- Take some melted white chocolate.
- Dip the filled Date in the Chocolate.
- Colour it with Edible Red & Gold colour.

For Decoration

- Take a chunk of dark chocolate of your choice and add a mint leaf.
- Take the white chocolate date, add a little melted white chocolate at one end.
- Stick on the dark chocolate with the mint leaf.
- The Beautiful Delicious BAKLAVA DATE CHOCOLATE are ready.



Happy Diwali

Wishing You a Very Happy and Prosperous Diwali.
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