



Ukadiche Modak

Ingredients:

Stuffing:

- Shredded Coconut - 1 cup
- Grated/chopped Jaggery - $\frac{1}{2}$ cup
- Cardamom powder - $\frac{1}{2}$ teaspoon
- Nutmeg powder - a pinch
- Ghee - 1 teaspoon
- Chopped dry nuts - handful (optional)
- Khus khus - 1 teaspoon (optional)

Shell

- Rice flour - 1 cup
- Water - 1 cup
- Ghee - 1 teaspoon
- Salt - 1 pinch
- Sago flour - 1-2 teaspoon (optional)

Method:

- To prepare the stuffing, add ghee to a pan and roast the dry nuts. Remove and add coconut to the pan
- Add jaggery to it and cook till it combines and the mixture becomes dry.
- Keep aside to cool.
- Boil water. Add ghee and salt.
- Mix Rice flour and let it cook covered for two minutes.
- Then leave it covered for a few minutes, till the mixture is workably warm.
- Knead the rice flour dough to a smooth consistency.

- Make dough balls, press between palms and make a dent to put in the stuffing.
- Shape and keep on a plate.
- Steam for 10 minutes.
- Serve hot with ghee.

Mawa Modak (kesar/chocolate)

Ingredients:

- Mawa - 1 cup
- Sugar - $\frac{1}{4}$ cup or a little less
- Cardamom powder - 1 pinch
- Ghee - 1 teaspoon
- Finely Chopped dry nuts - handful (optional)
- Kesar - 1 pinch or Cocoa Powder - 1 tablespoon

Method:

- In a pan cook mawa and sugar together. Till the time it leaves the side.
- Add the flavor of choice and let the mixture cool down.
- Shape into modaks, using some ghee.