

Janmashtami Special Dhaniya Panjiri Recipe – Traditional Krishna Bhog

Make traditional Dhaniya Panjiri for Janmashtami with roasted coriander seeds, desi ghee, sugar, and crunchy dry fruits. This easy homemade prasada is perfect for offering to Lord Krishna and sharing with family.



Prep time
10 minutes

Cook time
15 minutes

Total time
25 minutes

Servings
4

Calories
290 kcal

Ingredients

Whole coriander seeds	50 g
Sugar	80 g
Desi ghee	3 tablespoons
Almonds	10–12
Cashews	10–12
Makhana (fox nuts)	1 small handful
Chopped dried coconut	2 tablespoons

Method

1. Roast the Coriander Seeds

First, heat a pan over low heat. Add 50 grams of whole coriander seeds. Roast the coriander seeds for 3–4 minutes while stirring continuously. Roasting enhances the natural aroma of the coriander seeds and removes excess moisture. Once roasted, transfer the coriander seeds to a separate plate and allow them to cool completely.

2. Roast the Almonds and Cashews

Add one tablespoon of desi ghee to the same pan. Once the ghee is warm, add 10–12 almonds. Roast the almonds over low heat for approximately one minute while stirring continuously. Next, add 10–12 cashews to the pan. Roast the cashews for approximately 30 seconds or until they turn lightly golden. Avoid over-roasting the dry fruits, as they may develop a bitter taste.

3. Roast the Makhana and Coconut

Add a small handful of makhana to the same pan. Roast the makhana over low heat for approximately two minutes while stirring continuously. Next, add two tablespoons of chopped dried coconut. Roast the coconut lightly until it develops a pleasant aroma. Transfer the roasted dry fruits and coconut to a plate and allow them to cool.

4. Grind the Roasted Coriander

Once the roasted coriander seeds have cooled completely, transfer them to a mixer grinder. Grind the coriander seeds into a slightly coarse powder. Avoid grinding them into an extremely fine powder. A slightly coarse texture gives the panjiri a pleasant consistency and traditional taste.

5. Roast the Ground Coriander in Ghee

Heat two tablespoons of desi ghee in a pan. Add the ground coriander powder and mix well. Roast the coriander powder over low heat for approximately two minutes. Keep stirring continuously to prevent the coriander from burning. Once roasted, turn off the heat and transfer the mixture to a large bowl. Allow the roasted coriander mixture to cool before adding the sugar.

6. Add Sugar and Roasted Dry Fruits

Once the roasted coriander mixture has cooled, add 80 grams of sugar. Mix the sugar thoroughly with the roasted coriander powder. Next, chop the roasted almonds, cashews, and makhana into small pieces. Add the chopped dry fruits and roasted coconut to the mixture. Mix everything thoroughly until all the ingredients are evenly combined.

7. Serve the Janmashtami Special Panjiri

Your delicious homemade Dhaniya Panjiri is now ready. Transfer the prepared panjiri to a clean serving bowl. Offer it to Lord Krishna as bhog during Janmashtami. After offering the prasad, distribute it among family members and friends. Enjoy this traditional homemade sweet with your loved ones.

Chef tips

- You can adjust the sugar according to your taste. The quantity of makhana and coconut can also be adjusted according to your preference.



Full recipe: <https://meenrazcooking.com/en/recipe/dhaniya-panjiri-recipe/>

Watch the video: youtube.com/watch?v=qUYybl68Jcg

