

Suji Modak Recipe – Easy Rava Modak with Mawa

Learn how to make soft and delicious Suji Modak with mawa, saffron, and dry fruits. This easy homemade modak recipe is perfect for Ganesh Chaturthi celebrations.



Prep time
15 minutes

Cook time
25 minutes

Total time
40 minutes

Servings
4

Calories
180 kcal

Ingredients

Semolina (Suji/Rava)	1 bowl
Sugar	Slightly less than 1 bowl
Gram flour (Besan)	2 tablespoons
Ghee	2 tablespoons
Milk	1 bowl
Water	1 bowl
Saffron strands	5–6
Mawa (Khoya)	2 tablespoons
Rose water	1 teaspoon
Green cardamom	4–5

Cashews	10-12
Almonds	10-12
Desiccated coconut	A small amount

Method

1. Roast the Semolina and Gram Flour

Heat a pan over low heat. Add two tablespoons of ghee and allow it to warm. Next, add one bowl of semolina. Roast it for approximately two to three minutes while stirring continuously. Once the semolina is lightly roasted, add two tablespoons of gram flour. Mix both ingredients thoroughly. Continue roasting over low heat until they release a pleasant aroma. Avoid using high heat because the mixture may burn.

2. Add Saffron Milk and Water

Soak five to six saffron strands in one bowl of milk. Allow the saffron to infuse the milk. Next, pour the saffron milk into the roasted semolina mixture. Add one bowl of water and stir continuously. Mix everything thoroughly to prevent lumps from forming. Continue cooking until the semolina absorbs the liquid and the mixture starts to thicken.

3. Add Sugar, Mawa, and Cardamom

Once the mixture becomes slightly thick, add the sugar. Stir well and allow the sugar to dissolve. Next, add two tablespoons of mawa, rose water, and crushed cardamom. Mix everything thoroughly and continue cooking over low heat. Cook until the mixture starts leaving the sides of the pan. Transfer it to a plate and spread it evenly. Allow it to cool slightly before shaping the modaks.

4. Prepare the Dry Fruit Filling

Heat half a teaspoon of ghee in another pan. Add finely chopped almonds and cashews. Roast them lightly over low heat. Next, add desiccated coconut and mix well. Continue roasting for approximately two minutes. Transfer the roasted ingredients to a plate and allow them to cool. Now add two tablespoons of mawa and two tablespoons of sugar. Pour in approximately one tablespoon of saffron-infused milk. Mix everything thoroughly until the filling comes together. Shape the prepared filling into small balls.

5. Fill the Modak Mould

Take a modak mould and open it. Place a small amount of the prepared semolina mixture inside. Press the mixture gently against the sides of the mould. Create an even outer layer while leaving space in the center. Next, place a small ball of dry fruit filling inside. Cover the filling with some more semolina mixture. Press gently to seal the modak completely.

6. Shape and Serve the Modaks

Close the mould and press it gently. Carefully open the mould and remove the prepared modak. Repeat the process with the remaining mixture and filling. Arrange all the modaks on a serving plate. Your delicious homemade Suji Modaks are now ready. Offer them to Lord Ganesha according to your family's traditions. You can also enjoy them as a festive dessert.

Chef tips

- Roast the semolina over low heat. This helps prevent burning and allows the semolina to cook evenly.
- Stir continuously while adding milk. This prevents lumps and creates a smoother mixture.
- Avoid overcooking the mixture. The outer layer should remain soft enough to shape easily.
- Allow the filling to cool slightly. Warm filling may make the modaks difficult to shape.
- Use a modak mould for a beautiful shape. Press the mixture gently to create an even outer layer.

Full recipe: <https://meenrazcooking.com/en/recipe/suji-modak-recipe/>

Watch the video: youtube.com/watch?v=sxIHN4_6P1Q