

## Moong Dal Payasam Recipe Card

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**Prep Time** : 0-5 minutes

**Cook time** : 41-50 minutes

**Serve** : 4

**Level Of Cooking** : Easy

**Taste** : Sweet



## Ingredients for Moong Dal Payasam Recipe

- Split green gram skinless (dhuli moong dal) 1 cup
- Coconut slices 10-12
- Ghee 2 tablespoons
- Cashewnuts 6-8
- Raisins 6-8
- Coconut pieces 10-12
- Jaggery (gur) roughly chopped 1½ cups
- Salt to taste
- Coconut milk ¾ cup

## Method

### Step 1

Dry roast split green gram in a pressure cooker till lightly browned. Remove on a plate.

### Step 2

Heat ghee in a non-stick pan, add almonds and sauté for a minute and set aside. Add cashewnuts, raisins, coconut pieces and sauté till lightly browned. Transfer in a bowl and set aside.

### Step 3

Add the roasted gram and sauté for 2-3 minutes to the cooker. Add 4 cups water and mix well. Cover the cooker and cook under pressure on low heat till the 4-5 whistles.

### Step 4

Open the lid when the pressure reduces completely. Add jaggery and salt and mix well. Cook till the jaggery melts.

### Step 5

Add coconut milk and mix well. Cook on medium heat till the mixture thickens.

### Step 6

Add the remaining coconut slices and sautéed nuts and reserving some for garnishing and mix well.

### Step 7

Serve hot garnished with reserved with coconut slices and nuts.

# Moong Dal Payassam

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