

Motichur Basundi Pudding - A Rich, Creamy Diwali Dessert

Motichur Basundi Pudding Recipe - A Creamy and Delicious Diwali Dessert



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7 min

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INGREDIENTS

- 700ml full-fat milk
- 2 tsp (11g) Spreadable Agar Agar Wondergel 30 powder
- 7-8 saffron strands
- 1 tbsp each of sliced almonds, cashews, and pistachios
- 4 tbsp sugar (adjust to taste)
- Crushed motichur laddoo (for layering)
- Rose petals (for garnish)

How to Make Motichur Basundi Pudding:

- 1 Warm the Milk:
- 2 Add Agar Agar Powder:
- 3 Infuse with Flavor:
- 4 Sweeten and Thicken:
- 5 Cool Slightly:
- 6 Assemble the Pudding:
- 7 Garnish and Serve:

Tips for Success:

Use full-fat milk for the creamiest result.

Adjust sweetness depending on how sweet your motichur laddoos are.

Don't overboil the agar agar-once dissolved, just bring to a gentle boil.

For extra richness, stir in a dash of cardamom or a few drops of rose water.

Serving Suggestions & Pairings:

Dinner parties or potlucks

Diwali or Holi sweets platters

Family brunches or afternoon tea

Banana Pudding for a crowd

Pumpkin Spice Muffins

Old-School No-Bake Cookies

Storage Tips:

Refrigerate covered for up to 3 days.

Do not freeze—the texture of basundi may change.

Assemble just before serving if you want crisp laddoo layers.

More No-Bake Desserts You'll Love:

Edible Cookie Dough

Caramel Apple Pie Cookies

Final Thoughts:

DIRECTIONS

1. **Warm the Milk:** Pour milk into a thick-bottomed pan and heat gently until it's warm but not boiling.
2. **Add Agar Agar Powder:** Add Spreadable Agar Agar Wondergel 30 powder while stirring continuously until fully dissolved.
3. **Infuse with Flavor:** Add saffron strands and chopped nuts. Stir to combine.
4. **Sweeten and Thicken:** Bring the milk to a gentle boil, then add sugar. Let it boil for 6-7 minutes, stirring often until it slightly thickens.
5. **Cool Slightly:** Allow the basundi to cool down until it is lukewarm. It will begin to thicken as it rests.
6. **Assemble the Pudding:** In serving glasses, layer crushed motichur laddoo at the base. Pour the lukewarm basundi over it. Let it rest and set for at least 30 minutes in the fridge.
7. **Garnish and Serve:** Top with pistachios and rose petals before serving. Serve chilled for best flavor.
8. **Tips for Success:** Use full-fat milk for the creamiest result.
9. **Adjust sweetness** depending on how sweet your motichur laddoos are.
10. **Don't overboil** the agar agar—once dissolved, just bring to a gentle boil.
11. **For extra richness,** stir in a dash of cardamom or a few drops of rose water.
12. **Serving Suggestions & Pairings:** This pudding is ideal for festive occasions, but it also works as a unique dessert for:

13. Dinner parties or potlucks
14. Diwali or : Holi sweets platters
15. Family brunches or afternoon tea
16. Pair it with:
17. Banana : Pudding for a crowd
18. Pumpkin : Spice Muffins
19. Old-: School No-Bake Cookies
20. Storage Tips: Refrigerate covered for up to 3 days.
21. Do not freeze-the texture of basundi may change.
22. Assemble just before serving if you want crisp laddoo layers.
23. More No-Bake Desserts You'll Love: Edible Cookie Dough
24. Caramel : Apple Pie Cookies
25. Final Thoughts: This Motichur Basundi Pudding is rich, creamy, elegant, and everything a festive dessert should be. It's beautiful to serve, easy to prep ahead, and has the perfect balance of tradition and indulgence.

TIPS FOR SUCCESS

Use full-fat milk for the creamiest result.

Adjust sweetness depending on how sweet your motichur laddoos are.

Don't overboil the agar agar-once dissolved, just bring to a gentle boil.

For extra richness, stir in a dash of cardamom or a few drops of rose water .

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