Twitter Thread by ■Riyanshi■



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It is that time of the year, when the ebullience of Krishna Janmashatmi could be felt everywhere! In between the preparations of Shri Krishna's birth anniversary, Dahi Handi (Gopalkala) is the major celebrations in Maharashtra.

It is celebrated on the next day of Janmashtami. It is a unique yet famous Maharashtrian recipe which has been a quintessential part of Janamashtami. It is prepared at every household as a prasad recipe in the state with the same delicacy that is filled inside the Dahi Handi.

The tradition of breaking the Dahi Handi happens to be an inseparable part of this festival.

Shri Krishna's love for Makhan (hand-churned butter) is known to the world. This dish is amalgamation of puffed rice, flattened rice, yogurt, milk, cucumber, fruits and few basic spices.

To make it more delicious hand churned fresh cream is also added.

It is basically, a melange of the foods which Shri Krishna loved. It is mixed together and offered to the deity as a prasad. It is considered to be Shri Krishna's special bhog.