

Recipe

Medu Vada

By

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Ingredients

- Urad dal - 250 grams
- Green chili paste - 2 tsp.
- Coriander leaves - ¼ cup
- Cream of wheat (rava) - ¼ cup
- soda - 1 pinch
- salt - as per taste
- oil

Preparation

1. Soak urad dal overnight.
2. Grind to a paste.
3. Add cream of wheat, green chili paste and salt.
4. Keep for 8-10 hours.
5. Mix coriander leaves.
6. Add soda and 1-tsp oil to the batter.
7. Take little batter on your palm and roll it in shape of an Idli.
8. Make a hole in the center and fry in warm oil on the medium flame.
9. Serve with coconut chutney and sambhar.

Serves

1 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare