

Recipe

Dahi Vada

By

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Ingredients

- ½ C split urad dal
- ½ Tsp salt
- Oil for deep frying
- 2½ C yogurt
- ¾ Tsp salt
- ½ Tsp sugar

- Boondi (optional)
- Tamarind chutney (see recipe under chutneys)
- Coriander and mint chutney (see recipe under chutneys)
- Chili powder
- Chat masala
- Cumin powder
- Sev (chickpea fried noodles)
- 2 Tbsp chopped fresh coriander leaves

Preparation

1. Wash and soak the dal in water for 4-5 hours. Drain.
2. Process the dal in a food processor to a thick batter. (As the dal is soaked well, so, while grinding you will not need water and if you add water, the mixture will turn runny and it will be difficult to shape them).
3. Transfer the batter to a bowl. Beat the batter with your hands to aerate it for 3 minutes. Now, add the salt and mix well.
4. Heat oil in a deep frying pan. Divide the batter into 15-20 equal parts. Working with one portion at a time, form into roundels and gently slip them into the hot oil and deep fry until golden brown. Drain on paper towels.
5. In a bowl take some salted warm water and soak the vadas for 15 minutes or until they become spongy.
6. Once the vadas are soft, remove them from water and gently squeeze the water by pressing them between your palms. Arrange on a serving platter or refrigerate until required.
7. In a bowl, whisk the yogurt, salt and sugar until smooth.
8. Arrange the vadas on a serving platter. Add some boondi on top of it. Pour the yogurt mixture. Add the tamarind, coriander & mint chutney as required. Sprinkle the chili powder, chat masala and cumin powder. Add some sev and garnish with fresh coriander leaves. (see picture above)

** You may also make these vadas with only moong dal or a mixture of both moong and urad dal.

Serves

6

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