

## Recipe

### Vada Pav

## By

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## Ingredients

- Potatoes - 3
- Coriander - 2 tbsp
- Finely chopped green chilies - 1 tbsp
- Grated ginger - 1 tsp
- Finely chopped mint leaves - 1 ½ tsp
- Lemon juice - 1 ½ tbsp
- Oil - 2 tbsp
- Asafetida - 2 pinch

- Cumin and mustard seeds - ½ tsp
- Salt - as required
- Oil to deep fry
- Pav - 4

#### **For batter:**

- Soda bicarbonate - 1 pinch
- Gram flour - 300 gms
- Turmeric powder - ¼ tsp
- Water - enough to make the batter
- Salt - to taste
- Oil- 1 tsp

## **Preparation**

#### **For batter:**

1. In a bowl, combine the gram flour, turmeric powder, soda bicarbonate, oil, salt and water.
2. Mix well until the consistency of the batter becomes thick enough.

#### **For Vada:**

1. Mix the spices.
2. Heat 2 tablespoons of oil in a pan. Add the cumin and mustard seeds, grated ginger, and asafetida and chopped mint leaves. Stir until well blended.
3. Add the mashed potatoes, chopped coriander, salt, turmeric and lemon juice.
4. Stir gently until well mixed, remove the mixture from the heat and let it cool.
5. Then form the mixture into medium sized balls. Set aside.
6. Heat oil in a frying pan; coat the balls with batter one at a time, and then slowly dip into the hot oil.
7. Deep fry the balls in batches of 5 to 6 pieces, turning when needed to make sure all sides are cooked.
8. When the balls are golden brown, remove them from the pan.
9. Then place on a plate and serve hot with pav, green chutney, sweet tamarind chutney

## **Serves**

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**