

Contributed by Lolita Britto

Ingredients

Quantity	Measure	Ingredients	Description
8-10	Nos	Curry Leaves	
1	Teacup	Dhal, Urid (white)	
1/4	Teaspoon	Asafetida (Hing)	
1	Teaspoon	Pepper Corns	crushed
1	Teaspoon	Jeera/Cumin Seeds	
	As Required	Cooking Oil	for frying
	As Required	Salt	for taste

Method

1. Wash and soak urid dhal for 6 hours.
2. Grind into a fine paste.
3. Add salt, asafetida, curry leaves, cumin seeds and crushed peppercorns to the batter and mix well.
4. Heat oil in a deep bottomed frying pan.
5. Wet your palms and take batter into the palms. Shape into a ball and make a hole with the thumb in the center like a doughnut. This is now called a Vada.
6. Deep fry the Vadas in medium hot oil until golden brown and crisp.
7. Serve hot with Sambhar and Coconut chutney.