

Ingr3dients

Quantity	Measure	Ingredients	Description
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Method

Soak the black dal in water for 30 to 45 minutes.

Grind the dhal along with green chillies, asafetida, cumin powder and salt in a wet grinder/blender adding tablespoon of water, but do not add more water. The batter should be fluffy.

Transfer the batter to a vessel and heat oil in the meantime; when the oil is hot enough, Wet your palms, take a ball of the urad dhal batter and make vadai.

Remove the deep fried vadais with a perforated ladle and drop them into a bowl of warm water and place them in it for about 10 seconds.

Remove and gently press between slotted spoons to remove the excess water.

Set aside.

Finish making vadas with the rest of the remaining batter soak them in water and set aside.

Mean while, grind scraped coconut and greenchili in to paste and mix it with thwhisk the curds well.

In a small pan heat a teaspoon of oil and season with, mustard, asafoetida, redchillies and curry leaves.

Add the seasoning and salt to the curd mixture, mix well.