



Medu Vada



Ingredients

- Skinless whole black gram (urad dal) 1 heaping cup soaked for 4–5 hrs
- Rice flour 2 tbsp
- Green chillies 2–3
- Coconut 2–3 tbsp grated white part
- Curry leaves 8–10 torn
- Coriander leaves 1 tbsp finely chopped
- Ginger 1 tbsp finely chopped
- Asafoetida (hing) 1/4 tsp
- Salt as per taste
- Water 1/4 cup + 2 tbsp
- Fortune Sunflower Oil for deep frying

Steps

- Blend soaked dal, green chillies, coconut, 4–5 curry leaves, coriander, ginger, asafoetida and



salt without water.

- **Techniques in focus #1:** Add rice flour for crispy vadas.
- **Techniques in focus #2:** Add water little by little for the perfect consistency. Adding excess water will result in a runny dough and the vadas won't be shaped properly.
- Blend to a smooth fine paste using as little water as possible. Repeat until you achieve a smooth paste.
- Remove in a bowl. Check consistency of the batter by dropping one spoonful in a jar of water. If the batter is light, it will float to the top.
- **Techniques in focus #3:** Whisk well for 5–8 mins for light consistency and fluffy vadas. Check consistency again, this time the batter will float to the top.
- Heat Fortune Sunflower Oil in a kadhai and shape vadas on a moist palm with a hole in the middle.
- Slowly drop the shaped vadas in the oil. Fry not more than 3 vadas at a time till they are golden brown.
- Once done, serve hot with sambar and chutney of your choice.