

Masala Vadai Recipe

Ingredients:

300 g lentils, soaked for 5 hours in water and drained
50 g grated coconut
100g dill leaves, finely chopped
3 tablespoons coriander leaves, finely chopped
1 large onion, peeled and finely chopped
1/2 teaspoon cumin seeds
1/2 teaspoon fennel seeds, coarsely pounded
Salt to taste
Cooking oil for deep-frying

Method:

Keeping about 3 tablespoons of the soaked dhal aside, grind the rest of the dhal coarsely. Put the ground dhal and the reserved dhal into a mixing bowl. Add in all the rest of the ingredients except the oil. Mix well. Heat oil until hot over medium heat. Shape the mixture into medium-sized patties. Add 1 egg white or 2 tablespoons channa flour to the mixture if you find it difficult to shape into patties. Lower the patties very carefully into the hot oil and fry until golden brown. Drain on absorbent paper.

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