



VADA PAV

Cook Time	20
Prep Time	5
Serves	4-6

Ingredients (Contd.)

BMC Asafoetida (Hing)	1/4 tsp
curry leaves	6 - 8
BMC Turmeric Powder (haldi)	1/2 tsp
Oil	1 tbsp
For the Outer Covering	
Besan (bengal gram flour)	3/4 cup
Turmeric powder (haldi)	1/4 tsp
Baking soda	A pinch
Salt	To taste
Oil For deep frying	4 tbspn

Preparation

Step 1

For the vada filling, start by pounding the green chillies, ginger and garlic using a mortar and pestle. Heat the oil and add the mustard seeds.



Ingredients

Ladi pavs (small squares of white bread)	8
Dry garlic chutney For the Vada Filling	8 tbspn
Boiled and mashed potatoes	1 1/2 cups
Green chillies , chopped	2
Grated garlic	1/2 tbsp
Roughly chopped ginger	2 tsp
Mustard seeds (Rai / Sarson)	1 tsp

When they start to splutter, add the asafoetida and curry leaves and sauté for a few seconds.

Step 2

Add the pounded mixture and sauté again for a few seconds, then add the potatoes, turmeric powder and salt and mix well. Remove from the fire and cool, then divide into 8 equal portions. Shape into rounds.

Step 3

For the outer covering, combine all ingredients in a bowl and make a batter using approximately 1/3 cup of water.

Step 4

Dip each round of the vada filling into the batter and allow it to coat the mixture well. Deep fry till golden brown. Drain on absorbent paper and keep aside.

Step 5

After slicing each pav into half, spread some dry garlic chutney inside. Place one vada in each pav and serve hot.