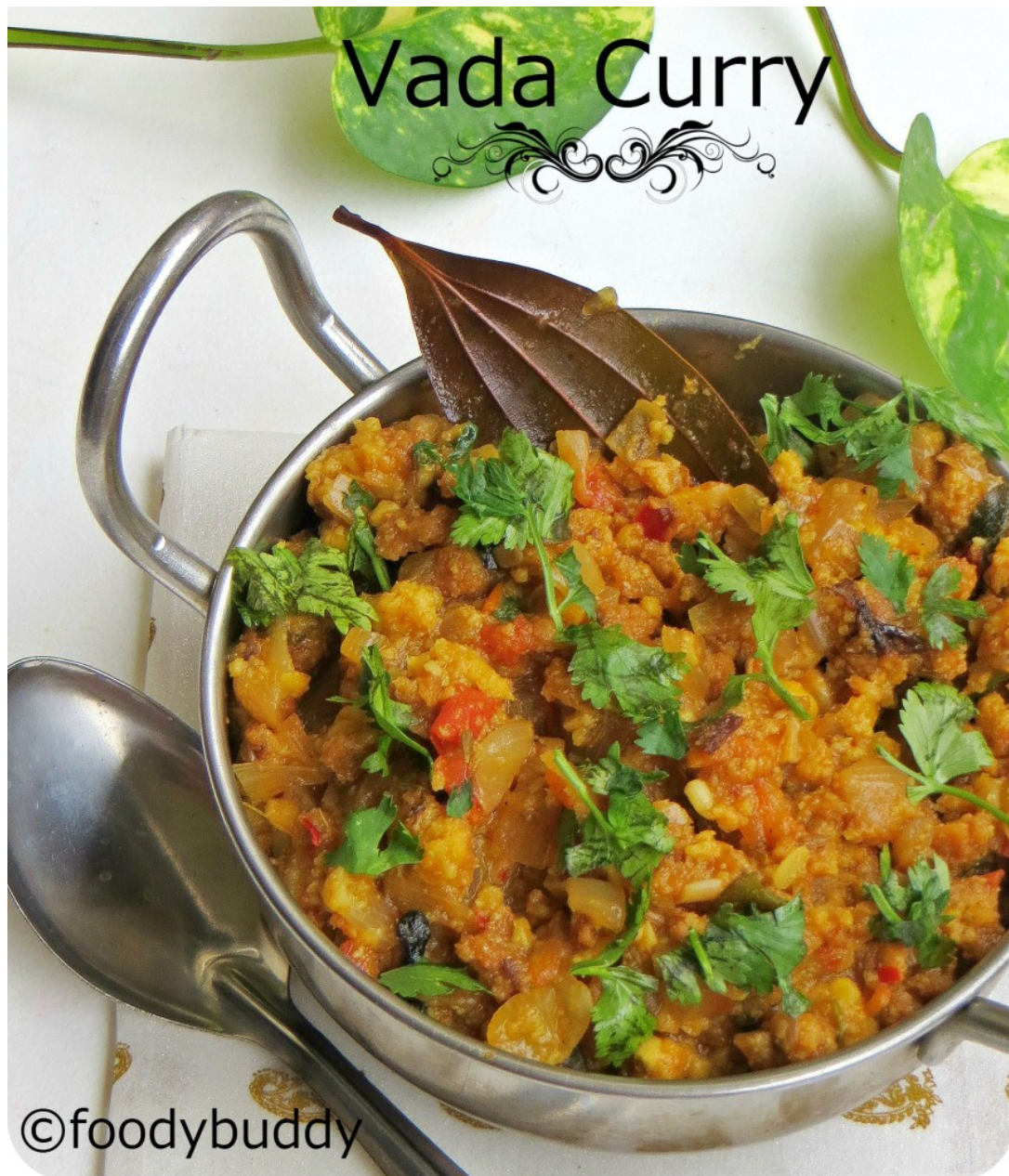


# Vada Curry Recipe using Leftover Masala vadai



Vada curry recipe using leftover masala vadai is a popular south Indian curry. Vada curry served as side dish for idly, dosa, idiyappam, poori, appam or chapathi. I have also tried with pongal, it was yummy. This vada kari is a famous breakfast menu in hotel and it goes well with set dosa.

To make **vada curry recipe**, You have to make fresh masala vadai first, then crush it and finally mix it with tomato based

gravy. But instant I used leftover masala vadai to make this vada curry recipe.

Try this delicious vada curry recipe using leftover masala vadai for dosa and idly.

## **Ingredients for Vada Curry Recipe using leftover Masala vadai**

- 4-6 Leftover Masala Vada
- 2 Tsp of Oil
- 2 Cloves
- 1 Cinnamon
- 1 Bay leaf
- 1/2 Tsp of Fennel Seeds (Sombhu)
- Few Curry Leaves
- 2 Handful of Small Onion
- 1 Tsp of Ginger Garlic Paste
- 2 Big Tomatoes, Finely Chopped
- 2 Tsp of [Sambar Powder](#)
- Water and salt as required

## **Method for Vada Curry Recipe using leftover Masala vadai**

- In a bowl, crush the masala vadai with hand.
- Heat a pan with oil, when it is hot, add clove, cinnamon, bay leaf, fennel seeds and curry leaves, fry it for few secs.
- Add small onion, fry it until it turns golden brown colour.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add tomatoes, fry until it turns mushy.
- Add [sambar powder](#), fry it for secs, add water and salt, let it boil for few mins and wait until gravy turns

thickens.

- Now add crushed masala vada, mix well with masala. Finally garnish it with coriander leaves.

## Tips

- You can make vada curry either with fresh masala vadai or leftover masala vadai.
- For tangy taste, use tomato puree in place of tomatoes.
- If you don't have sambar powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
- You can also use big onion in place of small onion.



Tags : [vadakari](#) , [vadakari recipe](#), [vada curry recipe](#), [vada curry](#), [how to make vada curry recipe](#), [how to make vadakari](#), [prepare vadakari recipe](#), [prepare vada curry recipe](#), [vada curry recipe side dish for idly dosa](#), [vada curry recipe with leftover masala vadai](#). [vada curry gravy in tamil](#), [masala vada curry](#), [masala vadai kuzhambu](#). [vada curry hotel style](#), [restaurant style vada curry](#), [saravanna bhavan style vada curry](#).

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# HOTEL STYLE ONION RAVA DOSA RECIPE



Onion Rava Dosa is a favourite dosa recipe in our house. My Sister in law is a rava dosa expert, whenever we run out of dosa batter at home, she makes this rava dosa for quick breakfast option. Rava means semolina or sooji. This rava dosa recipe is not an instant version, it requires soaking time but dosa will come out thin and crispy. But the best part of this rava dosa recipe is that it does not need any fermentation, very easy to make dosa for breakfast. You can make this rava dosa plain or add spices and onion to the batter to make it more flavorful.

To make **Hotel Style onion rava dosa recipe**, you need rava (sooji), maida(all purpose flour) , rice flour for crispness, onion for little sweet taste, ginger and cumin for digestion, green chillies and black pepper for spiciness. You can add water to the batter or watery buttermilk that adds little sour taste to rava dosa.

If you are not getting netted texture and crispy dosa, add some more water to the batter and make rava dosa.

No dosa batter at home, craving for nice breakfast dish, then try this hotel style onion rava dosa recipe at home with [tiffin sambar](#), [tomato chutney](#) and [coconut chutney](#)

## **Ingredients For Hotel Style Onion Rava Dosa Recipe**

### **For Soaking**

- 2 Cups of Maida
- 1 Cup of Rava
- 1/2 Cup of Rice Flour
- Salt as needed
- Water or buttermilk as required

### **Other Ingredients**

- 1 Inch of Ginger, Grated

- 2 Big Onion, Finely Chopped
- 1 Tsp of Cumin (Jeera)
- 1 Tsp of Black Pepper
- 2 Green Chillies

### **For Seasoning**

- 1 Tsp of Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Few Curry Leaves

## **Method To Make Hotel Style Onion Rava Dosa Recipe**

- In a bowl, combine maida, rava, rice flour, salt and water. Mix well everything, cover the bowl and soak it for 6 hrs.
- Crush the peppercorns in mortar and pestle.
- Heat a pan with oil, add mustard, urad dal and curry leaves, after it splutters, add grated ginger, chopped onion, chopped green chillies, fry well for few mins and add it to the batter, then add cumin, crushed pepper, required water to the batter and mix it. The batter should be watery.
- Heat dosa pan, when it is smoking hot, take laddle full of batter and start pouring the batter from outside rim of tawa towards center.
- Add 1 tsp of oil around the dosa. Larger holes will appear in this dosa, do not fill the holes, if you add extra batter to cover the holes, then your dosa won't be crispy.
- Cook the dosa on other side and drizzle some oil around dosa, wait until it turn crisp.
- Hot, crispy onion rava roast is ready to serve with your favourite chutneys like [tiffin sambar](#), [tomato chutney](#) or [coconut chutney](#)

## Tips

- If you don't want green chillies, just add black pepper alone.
- To get crispy dosa, the batter should be watery in consistency.
- Always mix the batter before pouring dosa, because rava will get settle at the bottom.
- Always use fine rava like bombay rava.
- If you are health conscious, add wheat flour in place of maida.
- For buttermilk – add 1/4 cup of sour yoghurt (curd) to 2 cups of water.
- I recommend to use iron skillet instead of non stick dosa pan.
- If dosa sticks to dosa pan, add some more rice flour to the batter.

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## Onion Rava Dosa Recipe

Tags : [rava dosa](#), [rava dosa recipe](#), [onion rava dosa recipe](#), [hotel style onion rava dosa recipe](#), [how to make onion rava dosa at home](#), [make hotel style crispy onion rava dosa recipe](#), [crispy rava dosa](#), [rava dosa not coming](#), [prepare rava dosa](#), [restaurant style rava dosa recipe](#), [dosa recipe for breakfast](#)

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# Easy Puttu Recipe (kerala style)

Puttu is a famous breakfast dish, popular in Kerala, Tamilnadu and sri lanka which is made by steaming rice flour in puttu maker. Puttu recipe is healthy and delicious breakfast dish. This puttu powder I used here is made with red rice flour and wheat.. There are lot of readymade puttu products like white rice pottu podi, chemba potu podi , ragi puttu podi are available in all departmental stores like Nilgiris. We usually make puttu with rice flour, this time I tried puttu with chemba puttu flour which is more healthier because of its fibre content. Here I used [nirapara chemba puttu flour](#).

To **make easy puttu recipe** at home, the secret lies on the moisture content of the flour. Ingredients needed are red rice flour, coconut, water and salt. To make soft puttu, you need puttu maker. I learnt this kerala style puttu recipe from my mom. and I love to eat puttu for weekend breakfast. But my favourite is sweet version of puttu, where I use jaggery, cardamom and steamed puttu and eat that for breakfast or for evening snack. I will post the sweet easy puttu recipe in the future.

Since puttu tastes bland on its own, so always serve puttu with kadala curry or cherupayar (green gram curry), papad and banana is the another combo to serve puttu. Let us learn how to make authentic kerala style – easy puttu recipe.

Also check other popular kerala breakfast Dishes : [appam](#), [idiyappam](#)

## How to make Soft Red Rice Puttu

# Recipe / Sivappuarisi Puttu



Preparation Time : 10 mins      Cooking Time : 10 mins  
Serves : 3

## Ingredients for Easy puttu recipe (kerala style)

- 2 Cups of Chemba Puttu Flour (sigappuarisi maavu)
- 1 Cup of Grated Coconut

- Warm Water as required (approximately 3/4 cup)
- Salt as needed

## Method To Make Easy Puttu Recipe (kerala style)

- In a bowl, add red rice flour with required salt. Sprinkle water little by little and mix gently until you get crumble texture and moist. There should not be any lumps. Use mixie and blend it for 5 secs. Keep it aside for 10 mins.

### How to fill puttu maker

- Take the puttu maker (puttu kuzhal), grease it with oil. Layer the puttu kuzhai, place the perforated lid first, then add 3 tbsp of grated coconut, then add 2 fistful of puttu maavu until the mould is halfway filled. Then again add another layer of grated coconut and fill up the rest with flour. Close the mould with a lid.
- Now fill the pressure cooker with water and close it with a lid. Place the mould on top of the pressure cooker. Steam it for 10-12 mins. After you get a nice aroma of steamed puttu, switch off and wait for 3-5 mins.
- Hold the puttu mould parallel to the serving plate. With the help of long thin metal rod, push the bottom disc so that puttu slides down the plate.
- Serve hot with kadala curry or green gram curry, papad and banana.

### Tips

- If you don't have time to make side dish, just add ghee, sugar and banana.
- **If you take the flour in your hand and press it, it should hold shape and when you put it back, it should fall loosely. That is a right consistency of puttu**

**flour.**

- You can make puttu with homemade rice puttu flour or storebought puttu flour. If you are using **homemade puttu flour**, **roast the flour before making puttu**.
- You can follow the same method to make any kind of puttu like wheat puttu, ragi puttu, corn puttu or rice puttu. At home, we use [nirapara pottu podi](#).
- If you don't have puttu maker at home, steam it in **idly maker** or use **coconut shell** that easily fits to pressure cooker.
- Don't add water at once while mixing the flour.
- Consistency should be crumble and should have a good moisture content. Don't add to much of water while mixing.



Tags : [puttu recipe](#), [puttu](#), [kerala style puttu](#), [easy puttu recipe kerala style](#), [srilankastyleputtu](#), [puttu recipe with rice flour](#), [puttu recipe with red rice flour](#), [red riceflourputtu](#), [sigappuarisiputtu](#), [how to make puttu](#), [how to make kerala puttu recipe](#), [make red rice puttu](#), [prepare sigaparisiputtu](#), [traditional puttu recipe](#) ,[kerala rice puttu](#), [steamed rice cake](#), [make soft puttu](#), [puttu recipe tamil](#), [puttu with kadala curry](#), [prepare soft puttu recipe](#), [authentic keralabreakfast recipes](#), [puttu recipe with chemba rice podi](#)