MASAL VADAI RECIPE / KADALAI PARUPPU VADAI / AAMA VADAI



Masal Vadai / Masala vadai / paruppu vadai / aama vadai is a popular South Indian addictive snack. In south Indian homes, during festival occasions, they make either urad dal vada or paruppu vadai. To make this masal vadai, you need channa dal and other ingredients like fennel seeds, ginger, garlic, onion and coriander leaves . I am not a big fan for this vadai, but I like it so once in a while I make it at home. Two yrs back in my in-laws house, they had a cook, she makes the best tea kadai style masala vadai for mor kulambu. I would say it was a tastiest vadai I ever tasted in my life. Next time, when I

meet her, I should get a recipe from her. Also I love the masala vadai in Kovai Express train, which runs from chennai to coimbatore. When the vendor sells vadai and cross our seats, the aroma itself makes us hungry. We often travel in that train, when ever we travel, my father buy that vadai for us, it will be palm size, big vadai with lots of onions, both my parents love that paruppu vadai. We usually we don't eat snacks from outside but this is an exception. This aama vadai goes well with evening tea or as side dish for any variety rice like lemon rice or tamarind rice or tomato rice or curd rice. If you got leftover vadai, you can make an another fabulous dish called vada curry which I have posted in my blog, check that for recipe. It goes well with idly or dosa.

How to make Masal vadai recipe/ Paruppu vadai / Aama Vadai

5.0 from 1 reviews
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Prep time
3 hours 10 mins
Cook time
30 mins
Total time

3 hours 40 mins

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Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 7
Ingredients

- ⅓ Cup of Channa Dal (Bengal gram / Kadalai paruppu)
- ½ Inch of Ginger
- 2 Garlic cloves
- 2 Red Chilly
- 8 Small Onions, Finally Chopped
- ½ Tsp of Fennel Seeds
- ¼ Tsp of Asafoetida
- ½ Tbsp of Rice Flour
- Few Coriander Leaves
- Few Curry Leaves
- Salt to taste

Instructions

1. Soak the channa dal for 3 hrs, wash it twice in tap water and keep it aside.
2. In a mixie jar (blender), add all the channa dal (Leave 1 tbsp of Channa dal in a bowl), ginger, garlic, red chiily and salt. Grind this coarsely, sprinkle very little water, make sure it should be thick. Transfer the mixture to a bowl, add that whole 1 tbsp of channa dal, chopped onion, fennel seeds, asafoetida, rice flour, salt, coriander leaves and curry leaves. Mix everything together, do not add water. The batter should be thick and crumbly.
3. Heat oil in a pan to deep fry.
4. Keep a bowl with water, wet your hands and make a lemon

sized balls out of the mixture and keep the ball in your palm of your left hand and flatten it with your right hand.

5. When the oil is hot, add the vadai, fry it in a medium flame on both sides until it turns golden brown colour. Drain it in a paper towel.
6. Hot, yummy paruppu vadai is ready to eat with tea.

Notes
If you are a spicy lover, add lot of green chilly in place of red chilly.
Rice flour is added for binding.
Adding ginger, asafoetida and fennel seeds is for easy digestion.
If your vada batter is dry, sprinkle little water.
If your batter is wet, add little more rice flour.
Always cook in a medium flame. If you cook in high flame, the inner part won’tt get cooked and it tastes raw.
If you have mint, you can add that too.
You can also make vadai with big onions.



Tags: masal vadai, masala vadai, kadalai paruppu vadai, aama vadai, paruppu vadai recipe, how to make masala vadai, masala vadai recipe, prepare masala vadai at home, masal vadai recipe, tea kadal style masala vadai recipe, masala vadai in tamil, easy vadai recipes, south indian snack, evening snack, kids recipe., diwali recipes