

Upawas Dahi Vada - Marathi Recipe

Introduction

Dahi vada is eaten as a snack. Generally dahi vada is made from urad dal. But today we are making these vade for fasting. Enjoy this yummy, delicious yet easy and simple recipe. Here is upwas dahi vade.

Ingredients

- 2 small boiled and peeled Potatoes
- 2~3 tsp Varai flour
- Salt to taste
- Ginger-green chili paste (1-2 green chillies and little ginger blended coarse)
- Cumin seeds
- Finely chopped Coriander leaves
- 1 cup plain curd
- 1 tsp Powdered sugar
- A pinch of salt
- 4 tsp Tamarind
- 5~6 tsp Jaggery
- Red chili powder,
- Rock salt
- Upasachi Green chutney
- Roasted cumin powder

Method

- Take boiled potatoes and mash them well.
- Add varai flour. You can use shingada or rajgira flour instead of varai flour.
- Add salt, ginger green chili paste, cumin seeds and finely chopped coriander leaves.
- Mix everything well together.
- Take small balls from the dough and make round vade of it.
- When all vade are rolled out, you can deep fry them.
- Or roll them into shape of cutlet and shallow fry.
- Heat up apne patra on medium heat. Add a little oil in each mould.
- When apne patra is enough hot, put vade in each mould.
- Roast until vade turn golden from all sides. Keep in rolling vade after every 3-4 minutes so that they get evenly fried from all sides.
- Take plain curd into a bowl. Add powdered sugar and pinch of salt.
- Beat the curd really good until it turns creamy. No lumps of curd should be left into it.
- If you think the curd is thick, you can add water or milk to make it thinner.
- To arrange dahi vada, take a bowl. Put vade into it and add curd.
- Vade should be covered with curd.
- Add tamarind-jaggery pulp. For that, take 4 tsp tamarind and 5-6 tsp jaggery.
- Add water and boil nicely.
- When jaggery dissolves completely, mash the tamarind well and strain the pulp.
- Add a little red chili powder and rock salt to pulp.
- Add green chutney. Recipe for this is already uploaded on website.

- Add roasted cumin powder, red chili powder and finely chopped coriander.
- Upasache dahi vade are already.