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Ulundu Vadai/Vade/Vada/Wade Recipe for Cooking

Making ulundu vadai at home is straightforward and rewarding. Here's a simple recipe to help you create this delicious fritter:

Ingredients:

- 1 cup urad dal
- 1-2 green chilies, finely chopped
- 1 small onion, finely chopped
- A few curry leaves, chopped
- 1 teaspoon cumin seeds
- Salt to taste
- Oil for frying

Instructions:

1. Soak the Dal: Rinse the urad dal thoroughly and soak it in water for about 4 hours or overnight. Drain the water completely.
2. Prepare the Batter: Grind the soaked urad dal into a smooth, thick batter. Add a little water if necessary to achieve the right consistency. Transfer the batter to a mixing bowl.
3. Mix Ingredients: To the batter, add the chopped green chilies, onion, curry leaves, cumin seeds, and salt. Mix well to combine all the ingredients evenly.
4. Shape and Fry: Heat oil in a deep frying pan over medium heat. Wet your hands and shape the batter into small discs with a hole in the center. Carefully slide them into the hot oil and fry until they are golden brown and crispy. Remove with a slotted spoon and drain on paper towels.
5. Serve: Enjoy your ulundu vadai hot with coconut chutney, sambar, or a side of yogurt.

Final Thoughts

Ulundu vadai is a quintessential part of vegetarian recipes that brings together flavor, nutrition, and tradition in one delicious package. Its crispy exterior and soft interior make it a delightful treat that's perfect for any occasion. Whether you're looking to expand your vegetarian recipe repertoire or simply craving a tasty snack, ulundu vadai is sure to impress.

Give this classic South Indian fritter a try, and enjoy the taste of tradition with every bite!