

Dahi Wada

Wadas:

3 cups urid daal
water to cover
1 ½ teaspoons salt
Water as needed
Oil for deep frying

Sort the daal to remove stones. Soak the daal in water to cover by several inches overnight.

Drain the daal and add the salt. Blend in batches in a blender with just enough water to produce a thick batter. It should be the consistency of very thick pancake batter. Be careful not to add too much water.

Heat the oil to 350 degrees.

Drop by generous tablespoons into the oil. Fry until the wadas are puffed and golden. (If the wadas are too dense add more water., If you add too much water they will either fall apart or get too oily). Drain the wadas and cool to room temperature.

Dahi Sauce:

1 ounces ginger, peeled and sliced
2 serrano chiles, seeded and deveined
1 cup chopped cilantro
2 cups yogurt, divided
2 cups sour cream
1½ teaspoons salt
3 T tablespoons sugar
1 T tablespoon oil
1 teaspoon cumin seeds
6 to 10 curry leaves

Put the ginger, chilies, cilantro and 1 cup of the yogurt in a blender and blend until smooth. Put the mixture into a large bowl and add the rest of the yogurt, the sour cream, the salt and the sugar. Mix well.

In a saute pan heat the oil over medium heat. Add the cumin seeds and curry leaves and fry briefly. Do not let the seeds or leaves burn. Add this mixture to the sauce and mix well.

To serve put the wadas into the deep fryer again and refry until hot and crisp. Drain the wadas and put into the sauce to completely cover. Spoon the wadas into a serving bowl with some sauce. You may garnish with paprika and cilantro leaves. Serve immediately.

