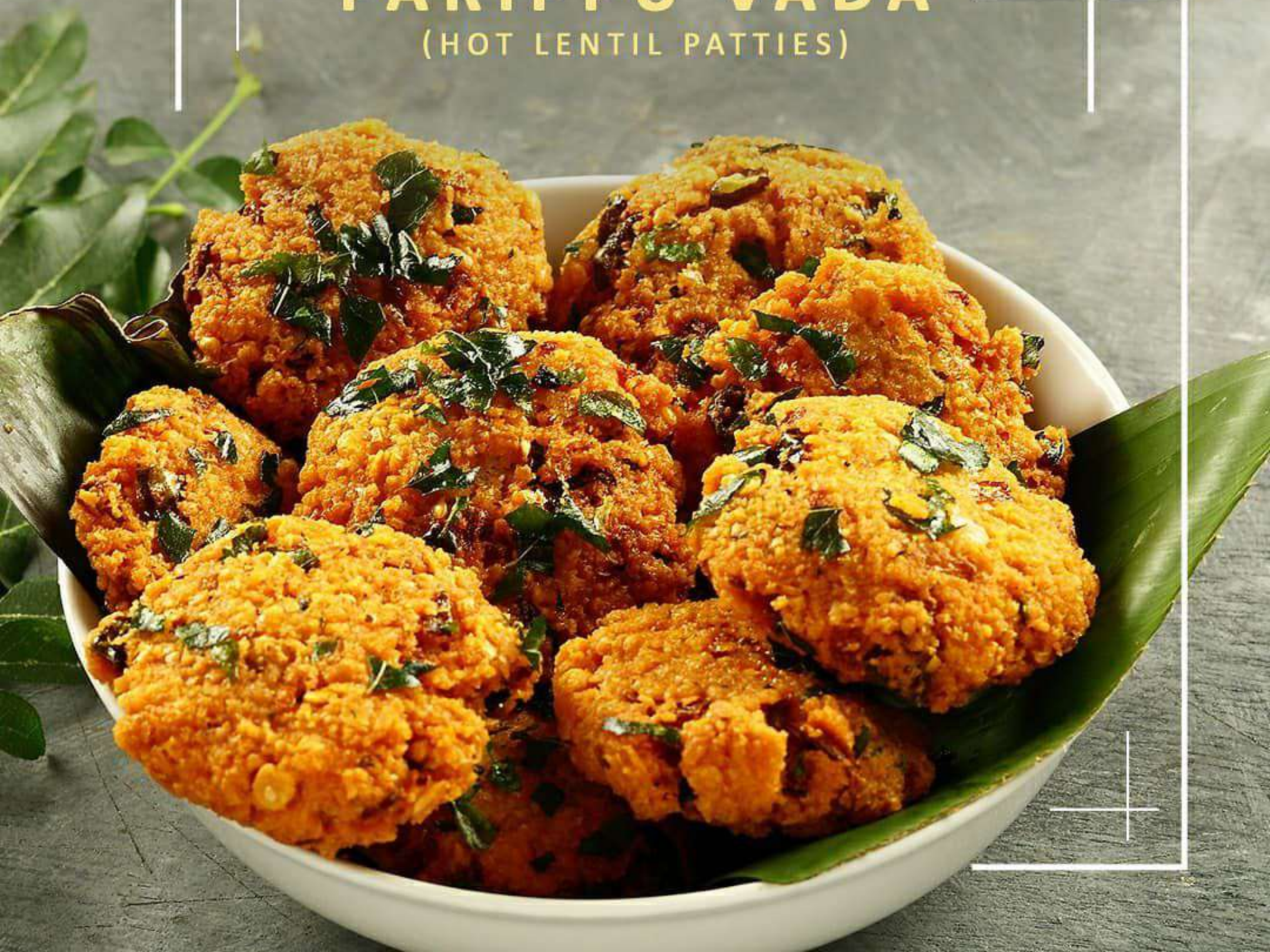


PARIPPU VADA

(HOT LENTIL PATTIES)





INGREDIENTS

200 Gms Channa dal (soaked)

50 Gms Onions (chopped)

2 Gms Green chilli (chopped)

2 Gms Ginger (chopped)

5 Gms Curry leaves (chopped)

2 Gms Cumin seeds

2 Gms Fennel seeds

Salt - To taste





METHOD

1. Soak dal for 2 hours,
grind to a very coarse paste.

2. Add all the
ingredients together.

3. Make small lemon
size dumplings.



METHOD

4. Flatten out the dumplings to disk shape and fry in medium heat, till golden brown

5. Serve hot with green chutney, if you don't have green chutney, ketchup goes well

