

Besan vade

What you will need?

- 1 cup gram flour
- 2 tbsp oil
- 1 tbsp Cumin seeds
- 1 Onion chopped
- 1 Tomato chopped
- 1 tbsp Mustard seeds
- 1/4 tbsp turmeric
- 2 tbsp chilli powder
- Salt to taste
- 1 1/2 cup water
- coriander leaves
- Grated coconut
- 2 tbsp tamarind paste
- 2 tbsp Jaggery

Directions :

1. Mix water and gram flour to make a smooth paste and keep aside.
2. Heat the oil, add mustard seeds, cumin seeds and curry leaves.
3. Add onions & saute on medium flame for about 2-3 minutes.
4. Add tomatoes and saute for a minute.
5. Add turmeric powder, chilli powder and salt.
6. Add tamarind paste and jaggery.
7. Add gram flour paste and cook for 5 minutes.
8. Turn off the heat once the mixture is thickened.
9. Transfer the mixture to a greased pan/tray and spread the mixture evenly.
10. Sprinkle some fresh coconut and coriander leaves. Let it cool completely.
11. Cut the mixture into square or diamond shapes.