

Vada Pav

Ingredients:

For the Batata Vada (Potato Filling):

- 3 to 4 medium potatoes – boiled and mashed
- 1 tablespoon oil
- 1 teaspoon mustard seeds
- 1 teaspoon cumin seeds (optional)
- 7–8 curry leaves – chopped
- 2 to 3 garlic cloves – crushed
- 1 inch ginger – grated
- 2 green chilies – finely chopped
- 2 tablespoons coriander leaves – chopped
- ¼ teaspoon turmeric powder
- Salt to taste
- Juice of ½ lemon or ½ teaspoon amchur (dry mango powder)

For the Batter:

- 1 cup besan (gram flour)
- A pinch of turmeric powder
- A pinch of baking soda (optional)
- Salt to taste
- Water – as required to make a thick batter
- Oil – for deep frying

For the Dry Garlic Chutney:

- 6 to 8 garlic cloves
- 3 tablespoons desiccated coconut
- 2 teaspoons red chili powder
- 1 tablespoon peanuts (optional)
- Salt to taste

Other Ingredients:

- 6 pav buns (or dinner rolls)
- 1 to 2 tablespoons butter (for toasting pav)

- Green chutney – optional
- Tamarind chutney – optional

Instructions:

1. Boil, peel, and mash the potatoes in a large bowl.
2. Heat 1 tablespoon oil in a pan, add mustard seeds and let them splutter.
3. Add cumin seeds (optional), curry leaves, crushed garlic, ginger, and green chilies.
4. Sauté until garlic turns light golden.
5. Add turmeric and salt, then mix in the mashed potatoes.
6. Add lemon juice or amchur, and chopped coriander leaves.
7. Mix well and cook for 2 minutes. Let the mixture cool slightly.
8. Divide the mixture and shape into medium-sized round balls. Set aside.

Prepare the Batter:

9. In a bowl, mix besan, turmeric, salt, and a pinch of baking soda.
10. Add water gradually to form a thick, lump-free batter.
11. Heat oil in a deep frying pan over medium heat.
12. Dip each potato ball in the batter and coat evenly.
13. Gently drop into hot oil and deep fry until golden and crisp.
14. Remove and place on paper towels to drain excess oil.

Make the Dry Garlic Chutney:

15. Dry roast garlic cloves and peanuts until aromatic.
16. Add coconut and roast until lightly golden.
17. Let cool, then grind with chili powder and salt to a coarse powder.
18. Store in an airtight container or use immediately.

Assemble Vada Pav:

19. Slice pav buns horizontally, keeping one edge intact.
20. Lightly toast with butter on a pan until golden.
21. Spread green chutney and tamarind chutney (optional) inside.
22. Sprinkle garlic chutney on the inner sides of the pav.
23. Place one hot vada in each bun and press gently.
24. Serve with fried green chilies for extra spice.
25. Enjoy immediately while hot and crispy.

