

Vada Pav

Vadas are spicy fried potato balls which can be eaten on their own or with buns called Pav. They make the perfect vegetarian burgers with some fresh spicy chutney. My kids love to eat these burgers with ketchup and mayonnaise. Vadas with chutneys and dips are great for a party too.

Makes 8 small burgers.

Ingredients

3 large potatoes, boiled and grated
oil of choice

1 tsp mustard seeds

7-8 fresh curry leaves

1 green chilli, finely chopped

1 garlic clove, grated

$\frac{1}{2}$ " fresh ginger, grated

1 tsp salt

$\frac{1}{4}$ tsp turmeric powder

brioche buns

butter

[coriander and mint chutney](#)

[garlic and coconut chutney](#)

For the Batter

100g gram flour

1 tsp salt

$\frac{1}{4}$ tsp turmeric powder

110ml water

Method

– Add 1 tbsp oil to a hot pan. Add the mustard seeds and let them sizzle for 30 seconds.

– Add the curry leaves, green chilli, garlic, and ginger. Cook for 1 minute.

– Add the salt and turmeric powder. Cook for 1 minute.

- Add the potatoes, mix well, and cook for 1 minute.
- Take it off the heat and let it cool for 5 minutes.
- Mix all the ingredients for the batter in a bowl. Stop adding the water when you form a pancake-like batter.
- Take a lemon-sized portion of the potato mix and roll it into a ball. Repeat this with the rest of the mixture.
- Heat 2 cups of oil in a deep frying pan.
- Take one ball at a time and roll it into the batter to coat. Then, carefully drop it into the hot oil. Cook for 2-3 minutes until golden brown on all sides.
- Use a slotted spoon to transfer them to a kitchen roll-lined plate to remove any excess oil.
- Butter your buns and spread a thin layer of each chutney onto each side. Add one vada to each bun.

Time to serve!