

## Walai Poo Vadai Recipe



### Ingredients

Preparation Time : 2 hrs | Cooking Time : 25 mins | Makes : 12

- Walai Poo(Banana Flower) Cleaned- 1 and 1/2 cups chopped
- Channa dal - 3/4 cup
- Onion - 1/3 cup finely chopped
- Fennel Seeds powder - 1 tsp
- Rice Flour - 1 tbsp
- Dry Red Chillies - 2
- Curry Leaves - 1 tbsp torn
- Coriander leaves - 1 tbsp chopped finely
- Salt - to taste

**Method:**

1. Clean Walai and chop it fine. Soak chana dal in water till immersing level for 1 hour atleast. While you do other works, keep chopped Walai poo immersed in water + a tbsp of buttermilk just to avoid browning.
2. Drain water, Then add chana dal and redchillies in a mixer and grind it coarsely. Drain water completely, just squeeze and remove excess water from Walai poo and just give a quick grind for Walai poo (just one or two pulse) and add it together in a mixing bowl.
3. In a mixing bowl : add Walai poo, chana dal, onion, curry leaves, fennel seeds powder, rice flour and required salt. Mix well to form a dough consistency. Shape them into medium sized patties/vadas.
4. While you shape the vadas, heat the oil. Put a small pinch of dough into the oil if it raises immediately then the oil temperature is just perfect. Drop the vadais (may be 2-3 at a time) in oil and flip both the sides and cook till nicely browned and its crisp. fry the vadais in medium flame. Drain in tissue paper
5. Serve hot with coffee / tea!