

Ingredients

Quantity	Measure	Ingredients	Description
Quarter	Kilogram	Dhal, Urid	Soaked and
5	Nos	Chillies, Green	Minced mas
1	Inch	Ginger	Minced mas
A	Few	Curry Leaves	Minced mas
1	Pinch	Asafetida (Hing)	To mix with
A	Little	Salt	For taste
1	Teacup	Cooking Oil	For frying

Method:

Soak the urid dhal for two hours. Strain the water, and grind with asafetida and salt to a thick batter. Mix minced chillies, ginger and curry leaves.

Make 1 inch diameter flattened balls, and deep fry.