

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/4	Teacup	Moong Green Whole	Soak for more than
1	Teacup	Dhal, Urid (white)	Soak for more than
1, 1/2	Teacup	Flour, Rice	(add while grinding)
As Required	Salt	to taste	
1	Medium	Onion	finely chopped Add t
2, 1/4	Teaspoon	Chilly Paste (green)	finely chopped Add t
1, 1/2	Teaspoon	Ginger	fineley chopped Ado
2	Tablespoon	Curry Leaves	chopped Add to dou
3	Teaspoon	Coriander Leaves (Kottimela)	finely chopped Add t
1	Teaspoon	Pepper Corns	crushed Add to doug
As Required	Cooking Oil	for deep frying.	

Method

Soak urad dhal and whole green gram for more than 1 hour.

Pressure cook the green gram for 1 whistle with 1/4 cup of water. And strain the water from pressure cooked green gram and keep aside. (use the pressure cooked green gram water for grinding.)

Grind green gram and urid dhal together.(you will get a light green colour dough).

Grind green gram first for a minute with out adding water. Then add urad dhal and sprinkle very little water to get a smooth and fluffy dough. Add rice flour little at a time, as you grind and add salt at the end of the grinding. so that it mix well.

Add the vadai dough to the onion, green chilli, coriander, ginger, curry leaves and pepper mixture.

Mix well.

Heat oil in a Deep Frying Pan. When the oil is hot enough. make small shaped vadai out of the dough and add little by little to the hot oil.

Fry the vadai till golden brown. strain well.

Serve hot with chutney.