



## Dahi bhalle Recipe

### Ingredients:

#### Bhalle type 1:

- Urad Dal - 1 cup
- Salt - ½ teaspoon

#### Bhalle Type 2:

- Split Green moong dal (moong chilka) - 1 cup
- Salt - ½ teaspoon
- Eno fruit salt - 1-2 teaspoon

#### Others:

- Curd
- Meethi Chutney
- Teekhi Chutney
- Jeera Powder
- Red chilli powder
- Black salt
- Some pomegranate seeds

### Method:

#### Bhalle type 1:

- Grind the dal in a mixer.
- Try and add minimum water.
- Add salt.
- Take in a bowl and mix thoroughly with your fingers.
- Fry on a medium heat.
- Let them cool down and then soak in water

#### Bhalle type 2:

- Grind the dal in a mixer.
- Try and add minimum water.
- Add salt.

- Add Eno.
- Steam in a hot steamer for 6-7 mins
- Once they cool down, soak them in water

Assembly:

- Squeeze vadas and put them in a plate
- Cover with Curd
- Cover with Chutneys
- Sprinkle the salts and masalas
- Garnish with Pomegranate and some chopped coriander.