



Potato Vada

Serves 6 - 8 guests

Ingredients

For the Potato Filling:

- 2 large Potatoes
- 1/2 tsp Mustard seeds
- 1-2 sprigs Curry leaves
- 1 tsp Ginger-garlic paste
- 1 Green chili, chopped
- 1/4 tsp Turmeric powder

- Salt, to taste
- 1 tbsp Lemon juice (optional, for brightness)
- 2 tbsp Fresh cilantro, chopped (for garnish)

For the Outer Coating:

- 1 cup Gram flour (chickpea flour)
- 1/3 cup + 1 tbsp Water, or as required
- 1/2 tsp Salt, or as required

- 1 pinch Baking soda
- Oil, for deep frying as required

Instructions

Boil and Mash Potatoes:

1. Cook the potatoes in a pressure cooker or Instant Pot until soft (3-4 whistles or 10-12 minutes). Peel and mash until smooth. Set aside.

Prepare the Potato Filling:

2. Heat 1 tbsp oil in a frying pan over medium heat. Add mustard seeds and allow them to splutter. Then add curry leaves, ginger-garlic paste, and chopped green chili. Sauté for 30-40 seconds until aromatic.

Prepare the Potatoes:

3. Boil potatoes in a pressure cooker or Instant Pot until soft (3-4 whistles or about 10-12 minutes). Peel and mash until smooth. Set aside.

Make the Filling and Vadas

4. Heat 1 tbsp oil in a frying pan over medium heat. Add mustard seeds and let them splutter. Add curry leaves, ginger-garlic paste, and green chili; sauté for 30-40 seconds until fragrant. Stir in turmeric, mashed potatoes, and salt.
5. Mix well and cook for 2-3 minutes until the mixture is dry and aromatic. Turn off the heat, add lemon juice and cilantro, mix again, and let cool completely.
6. Once cooled, divide the potato mixture into 8 equal portions and roll into smooth round balls. Set aside.

Prepare the Batter:

7. In a bowl, mix gram flour, salt, and baking soda. Gradually add water while whisking to form a smooth, lump-free batter with a thick yet pourable consistency that coats the back of a spoon.

Fry the Vadas:

8. Heat oil in a deep pan or kadhai over medium heat. Test readiness by dropping a bit of batter – it should rise and sizzle. Dip each potato ball in the batter, coat evenly, and gently slide into the hot oil. Fry 3-4 at a time, turning occasionally, until golden and crisp (about 3-4 minutes). Do not overcrowd the pan.

Drain and Serve:

9. Remove vadas with a slotted spoon and drain on paper towels. Serve hot with green chutney, tamarind chutney, or ketchup.