



Parupu Vadei

(known as "Yellow split peas balls")

Ingredients:

- 2 cups yellow split peas or Channa Dhal (Lentils)
- 15 - 20 spring curry leaves (available from most Asian stores)
- 1 Spanish onion finely diced
- 4 or 5 red and green chillies finely sliced (fresh or dried can be used)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Oil for frying
- 1 bottle Bombay Authentics® Coriander Chutney



Method:

- Soak the split lentils in water as per instructions on the packet or until it swells. Strain and blend 1/3 of the lentils to a very fine consistency. Blend the remaining lentils so that they are cut roughly.
- Mix all lentils together in a big bowl.
- Combine the lentils with the curry leaves, diced onions, chillies, salt and pepper.
- Roll into balls about the size of a teaspoon.
- Drop into hot oil, allow the lentil balls to turn golden brown, turn and cook the other side until golden brown as well.
- Place them on paper towel to absorb any excess oil.
- Serve with Bombay Authentics® Coriander Chutney.

