

MOONG DAAL KE DAHI WADE (GREEN/GOLDEN GRAM BALLS WITH YOGURT)

Ingredients:

- Moong daal - 2 cups
- Curd - 500 grams
- Salt - to taste
- Jeera powder - to taste
- Red chilly powder - to taste
- Green chilly and ginger paste - 1/2 tablespoon
- Oil - 1 bowl
- Sugar - 2 tablespoon
- Boiled water - 1 bowl

Method:

- Initially soak 2 cups of moong daal in water for 5 hours.
- Crush the moong daal after draining off the water in which it was soaked.
- Add green chilly and ginger paste and salt to the crushed moong daal.
- Mix it properly and fry the resultant wade in hot oil.
- Fry the wade till it becomes golden brown and dip it in water to make it soft.
- Immediately unsoak and squeeze it.
- Now take a bowl of curd and add sugar, salt and ginger-chilly paste and mix it well.
- Then dip the wade in curd and garnish it with coriander leaves and sprinkle jeera powder, salt and red chilly powder on it.

Serve to 4 people.