

EPIC BITE MASTER RECIPE COLLECTION

Complete Step-by-Step Vada Masterclass Guide

1. CLASSIC MEDU VADA

Soaking: 5 hrs only | Yield: 24 Vadas

INGREDIENT	QUANTITY
Urad Dal	250 g
Chopped Curry Patta	10 to 12
Grated Fresh Coconut	¼ cup
Chopped Green Chilli	2 tbsp
Zeera (Cumin Seeds)	1 tbsp
Crushed Black Pepper	1 tbsp
Hing (Asafoetida)	½ tsp
Salt	1 tsp
Chopped Ginger	1 tbsp
Rice Flour	1 tbsp
Maida	1 tbsp
Ice-Cold Water & Oil	As required for grinding & frying

CLASSIC MEDU VADA — FULL STEP-BY-STEP METHOD

Step 1: Soaking the Dal

Rinse the 250g urad dal thoroughly 3 to 4 times. Soak in ample water for strictly 5 hours. Drain all water completely with zero excess moisture.

Step 2: Fluffy Grinding & Float Test

Grind dal in a mixer using minimum ice-cold water in short pulses to avoid overheating. Scrape sides until smooth and fluffy. Test by dropping a ball in water; it must float instantly.

Step 3: Whipping and Aerating

Transfer batter to a bowl and vigorously whip in one unidirectional motion for 2-3 minutes to trap air for fluffy interiors.

Step 4: Mixing Aromatics & Binders

Fold in chopped curry leaves, grated fresh coconut, green chilli, zeera, crushed black pepper, hing, salt, ginger, rice flour, and maida gently without deflating air.

Step 5 & 6: Shaping & Deep Frying (24 Vadas)

Heat oil on medium. With wet fingers, take lemon-sized portions (24 total), shape into balls, press center hole, and slide into oil. Fry until golden brown and crisp.

2. AUTHENTIC MASALA VADA

Soaking: 4 hrs only | Yield: Approx. 20-22 Vadas

INGREDIENT	QUANTITY
Urad Dal	100 g
Tovar Dal (Toor Dal)	100 g
Chana Dal	100 g
Saunf (Fennel Seeds)	1 tbsp
Zeera (Cumin Seeds)	1 tsp
Green Chilli (Chopped)	1 tbsp
Ginger (Chopped)	1 tbsp
Garlic (Chopped)	1 tbsp
Chilli Flakes	1 tbsp
Curry Patta (Chopped)	10 to 15
Salt	1 tsp
Onion (Chopped)	¼ cup
Green Coriander	¼ cup
Pudina (Mint Leaves)	2 tbsp
Oil	For deep frying

AUTHENTIC MASALA VADA — FULL STEP-BY-STEP METHOD

Step 1: Soaking & Reserving Dal

Soak the mixed 3 dals (100g each) together for strictly 4 hours. Drain completely. Reserve 2 tbsp of soaked whole dal aside for extra texture.

Step 2: Coarse Grinding (No Water)

Grind drained lentils into a coarse, pebbly paste without adding water (or just a few drops if needed). Avoid smooth paste.

Step 3 & 4: Adding Aromatics, Herbs & Seasoning

Combine coarse paste, reserved dal, saunf, zeera, green chilli, ginger, garlic, chilli flakes, curry leaves, salt, chopped onion, fresh coriander, and pudina. Mix thoroughly with hands.

Step 5 & 6: Shaping & Frying

Grease palms, roll lemon-sized portions into balls, and flatten into thick patties. Fry on medium-low heat until deep golden brown and exceptionally crunchy.

3. OAT MASALA VADA

Soaking: 5 hrs only | Fusion Healthy Crunch

INGREDIENT	QUANTITY
Chana Dal	200 g
Oats	100 g
Green Chilli (Chopped)	2 tbsp
Red Chilli Powder	1 tsp
Onion (Chopped)	½ cup
Salt	1 tsp
Roasted Crushed Coriander	1 tbsp
Green Coriander (Chopped)	¼ cup
Water & Oil	For grinding & deep frying

OAT MASALA VADA — FULL STEP-BY-STEP METHOD

Step 1: Soaking Chana Dal

Soak 200g chana dal for 5 hours. Drain completely, reserving 2 tablespoons whole dal aside for texture.

Step 2 & 3: Coarse Grinding & Oats Preparation

Coarsely grind the drained chana dal without water. In a separate dry mixer jar, pulse 100g oats into a coarse flour or meal consistency.

Step 4: Combining & Binding

Mix coarse chana dal paste, powdered oats, reserved whole dal, green chilli, red chilli powder, onion, salt, roasted crushed coriander, and fresh coriander thoroughly by hand.

Step 5 & 6: Shaping & Frying

Shape mixture into thick lemon-sized patties with lightly oiled palms. Fry on medium-low heat until both sides turn rich golden brown and crispy.

Epic Bite Pro-Tip: Follow precise soaking limits and keep grinding water minimal to ensure authentic texture, structure, and superior crunch across all recipes!