

TASTE THE WORLD

Presented by WOMADELAIDE with the support of Providore Fine Foods and Envestra

Vadas with Spicy Coconut Chutney – Nasrine Rahmani and Elisha Maiyah from San Lazaro (Australia)

Ingredients for the Vadas:

500g Yellow split peas (pre-soaked overnight)
1 medium red onion
Vegetable oil for deep frying
2-3 large green chillies
1 inch piece of ginger
2 cloves of garlic
Bunch of coriander leaves
1/2 tsp Asafetida powder*
1/2 tbsp salt
4-5 fresh curry leaves*
Juice of 1 lemon

Ingredients for the coconut chutney:

3-4 large green chillies
1/2 bunch coriander leaves
1 inch piece of ginger
1 tsp tamarind concentrate
1 pack of fresh frozen grated coconut*
4-5 fresh curry leaves*
Salt to taste
Water to aid the blending process
*available at most Indian/Asian grocers

Method:

After soaking split peas in water overnight, drain and separate into roughly equal thirds. Blitz the first third into a fine paste, the second third into a rough crumb consistency, and the last third leave whole and combine in a large mixing bowl. Finely chop onion, garlic, chillies and ginger and add to split peas. Roughly chop and add curry leaves and coriander. Sprinkle Asafetida powder and salt, finally add a good squeeze of lemon juice and combine all ingredients well, place to the side and make chutney while oil heats up for deep frying.

In a blender, first combine roughly chopped chillies, ginger, coriander leaves and curry leaves. Then add tamarind and start adding coconut a little bit at a time while pulsing the mixture intermittently. Add water in small amounts if mixture is too dry to blend. Finally add salt to taste. Try and achieve the consistency of slightly runny hummus.

Heat oil in a wok or deep fryer. Ensure the oil is not too hot. To test drop a split pea into the oil. If it bubbles gently away, but doesn't burn, then you're in business. Form the split pea mix into small palm sized patties about 3cm thick and gently place into the hot oil. Fry in batches and try to maintain a steady heat for the oil. Drain on a wire rack and enjoy with coconut chutney. **Spread left over chutney on your favorite bread (both sides) and fry in butter for a delicious spicy snack any time of the day!

March 9-11 Botanic Park ADELAIDE

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12 King William Road, Unley SA 5061 T + 61 8 8271 1488 F + 61 8 8271 9905 E apadmin@artsprojects.com.au W www.womadelaide.com.au