

nilgiri's kadhi pakodi

preparation time: 20 mins
cooking time: 35 mins
chilli rating: mild

difficulty level:
medium
serves: 4



soup/kadhi

500 ml full-fat yoghurt
500 ml thinned yoghurt
500 ml buttermilk
250 ml water, if required
3 tbs chickpea flour
1 tsp turmeric

dumplings

2 cups chickpea flour
1 tsp fresh green chillies, chopped
1 tsp brown cumin seeds
1½ tsp ginger powder
salt, to taste
2 tbs hot oil (1 tbs hot oil, extra)
1 bunch spinach leaves, chopped

tempering

3 tbs vegetable oil
1 tbs black mustard seeds
1 tbsp brown cumin seeds
½ tsp fenugreek seeds
1 tbs coriander seeds
3-4 dried red chillies
1 tsp asafoetida powder
1 tsp chilli powder
2 sprigs fresh kari & coriander leaves

method

To make kadhi: In a heavy-based pan place both yoghurts and buttermilk.

Dissolve chickpea flour in 5 tablespoons water and add to pan with turmeric and fold gradually (at first mixture should have consistency of thin soup).

Add salt, to taste and place pan on moderate heat, folding gradually. Cook over medium heat till mixture starts to thicken and steams.

Do not let boil but allow to simmer for about 10-12 mins.

To make dumplings: In a mixing bowl, add chickpea flour then chillies. Fold in cumin, ginger and salt, to taste. Add hot oil and 5 tablespoons water (more, if needed) to form a thick batter. Add spinach leaves to batter and remaining hot oil and fold leaves to form a thick mixture.

To fry dumplings: Heat plenty of oil, as per the blog, and gradually place dumplings in pan (either by hand or with a spoon and fork as per blog).

Cook dumplings until golden brown, then remove from oil and place on paper towels.

For the tempering: Heat oil in a frying pan till it starts smoking. Then add each spice as per the blog.

Place hot oil onto the kari leaves.

Serve as per my [blog](#).

Ajoy's tips To see a step-by-step version of this recipe, click on my blog [One dish, one name, many versions, all authentic](#).

This recipe remains the copyright of ajoy joshi & nilgiri's. For more recipes visit our [recipe page](#)