

THE FAB FLIP

Chemmeen Vada



by

SWATI SARATH

www.thefabflip.com

KERALA STYLE PRAWNS PATTIES

PREP TIME

10 mins

COOKING TIME

10 mins

SERVINGS

4

INGREDIENTS

500gm prawns
1 ½ cup grated coconut
Handful of curry leaves
1 tbsp chilly powder
½ tsp turmeric powder
½ tsp pepper powder
2-3 garlic cloves
½ ginger
3-4 shallots
1-2 sliced green chillies
A pinch of asafoetida
Salt as per taste



INSTRUCTIONS

Prawns Patties / Chemmeen Vada Preparation -

1. Add the prawns to a mixer and give a single blend to mince them partially.
2. Transfer the prawns to a bowl.
3. Now add $\frac{3}{4}$ cup of grated coconut along with the curry leaves , chilly powder , turmeric powder , pepper powder , garlic , ginger , green , chillies , shallots and some salt to the blender.
4. Give a quick blend to get a coarse mixture and not in paste form.
5. Now transfer this mixture to another bowl and add the remaining grated coconut and mix them well with your hands.
6. Then add the partially minced prawns to the bowl and again mix everything well.
7. Add salt if required and a pinch of asafoetida powder to it. Cover with plastic wrap and leave it for 15-20 mins.
8. After that , heat oil in a frying pan and wait for the oil to become hot. Set the flame to medium once it gets hot.
9. Now grease your palms with some oil and make small round balls from the prepared mixture / dough.
10. Flatten them into medium sized round patties (or cutlet shapes) with your hands and place them one by one on the pan.
11. After 2-3 mins flip them and cover the pan with a lid for 3-4 mins to cook the inside part well. Make sure you are cooking in medium to low flame.
12. Once they are done and are brown in color , remove them from the pan.
13. Serve it hot with rice or as a snack !

