
WILLS COOK-OFFS

CHATTAMBADE

Try it - Enjoy it - Share it

Wilson Fernandez





Chattambade

Chattambade... (Spicy Chana Dal Fritters)

It's one of the mid-morning or evening teatime snack that I enjoyed growing. **Chattambade** is an extremely popular snack among so many other deep-fried fritters in most part of Karnataka and south India.

I've many fond memories of enjoying these snacks at Dandeli. On my way from college to home, there was this small snacking shop behind the ESI Hospital or closer to the Cinema theatre in Dandeli. It was one of the most popular place to snack after college. It was operated by a Mangalorean person and had a homely atmosphere. This place may not be in existence now, but I can't forget the taste of this Chattambade.

Chattambade... (Spicy Chana Dal Fritters)

This snack shop was just famous for varieties of fritters like the onion bhaji, urad dal Vada's, mirchi bhaji, bonda's and more. My favourite fritters at that snack shop was the onion bhaji and the Chattambade's that was served with chutney and masala tea. Hot Chattambade with that coconut chutney is just yummy.

It's called Chattambade because Chatte means flattened and Ambade means deep fried round fritters. I would regard **Chattambade** as a **great Indian Falafel**.

So, here is the Chattambade recipe that is validated by my Family. You will love it too.



Chattambade

Chattambade

Ingredients:

- 1 cup yellow split peas (chana dal)
- 1 small- medium onion - finely chopped
- 2 green chillies (heat to your likeness)
- 1 tsp red chilli flakes
- 1.5 tsp cumin (jeera)
- 10-12 curry leaves - finely chopped
- 1 tbsp chopped coriander
- 1/2" ginger - finely chopped
- A pinch of asafoetida (hing)
- Salt to taste
- Oil for deep frying



Chattambade

Preparation | Method

1. Wash and soak the yellow split peas (chana dal) in plenty of water for at least 3 - 4 hours. Overnight soak is ideal. Drain off the water and reserve 2 tablespoons of dal aside.
2. In a food processor or coffee grinder, **coarsely grind*** the soaked chana dal (*** DO NOT** grind it to paste). Remove the ground chana dal into a large bowl



Chattambade

Preparation | Method

3. To the bowl add chopped onions, chopped ginger, sliced green chillies, chopped coriander, chopped curry leaves, cumin, salt and hing. Now add the reserved whole chana dal and mix well
4. Divide the mixture to make equal size portions e.g. golf size balls
5. Wet your palms and flatten each ball portions to round or any shape of your choice



Chattambade

Preparation | Method

6. Heat the oil for deep frying on a medium high heat. To check readiness of the oil, dip a kebab sticks or curry leaf stem to the bottom of the oil pan. If the oil is ready for frying, you would notice tiny bubbles around the stick/stem

7. Depending on the size of your oil pan, have the Chattambade fried in batches (do not overcrowd the pan). Fry until golden brown on both sides



Chattambade

Preparation | Method

8. Use a perforated skimmer to rotate while frying and when ready, spoon the fried Chattambade on an absorbent kitchen paper towel
9. Serve hot Chattambade with chutney of your choice (*I prefer green chilli or mint coconut chutney*)





Chattambade

SERVING TIPS:

- **CHATTAMBADE IS A SNACK SERVED WITH COCONUT CHUTNEY**
- **CHATTAMBADE IS SERVED ALONG WITH MASALA TEA OR COFFEE TOO**
- **CHATTAMBADE CAN BE SERVED WITH ANY OTHER DIPPINGS LIKE KETCHUP OR MINT SAUCE**

DO TRY AND ENJOY!!!



Wilson Fernandez 03-AUG-2020