

Badis

The traditional & pure
food preserve

Variety of homemade badis, made with
vegetables, pulses & spices
by FPO Farmers



Badi is a traditional Indian food, generally made from lentils, vegetables, and spices. During making badis, all the ingredients are boiled and a paste is prepared. Then it is shaped as mini dumplings and sun-dried.

Badi is valued for its rich taste, high nutritional content, and long shelf life, making it a versatile ingredient in various dishes.

FPO farmers have used quality pulses, pure spices & farm-fresh vegetables to make badis.



Traditionally preserved badi, a feast of flavours

**Badamba Desi Tikki Masala Badi
Badiya**

**Colourful Small Urad Badi
Dal Badi**

Desi Khakhru Badi

Fultushi Badi

Keonjhar Rice Badi

Moong Dal Badi

Mushroom Badi

Mushroom Bori

Naksha Bori

Rakhiya Badi

Sepu Badi

Soya Badi

Urad Badi





Badamba Desi Tikki Masala Badi

Korei Krushak Krish-E FPCL, Patharpada, Odisha

₹160 Qty: 500 g

Desi tikki masala badi, made from urad dal, rice, ajwain, cumin seeds & other traditional spices.

Homemade, using pure ingredients. Make delicious curry, pairing it with potatoes.



Click here to order





Badiya

Ridima Farming FPCL, Panchrukhi, Himachal Pradesh

₹70 Qty: 200 g

Badiya is a traditional Himachali dish made with split urad dal dumplings. These badiya are cooked in a spinach gravy. These badis offer a delightful addition to your dishes, bringing a rich, savory taste and a satisfying texture.



Click here to order





Colourful Small Urad Badi

Shishupal Valley FPCL, Saraipali, Chhattisgarh

₹230 Qty: 500 g

Tiny colorful badis, made with urad dal paste, minimal spices like salt and cumin. These small badi offer a mild & nutty taste. Add to curries with potatoes, tomatoes, or spinach. It absorbs the flavors of the curry.



Click here to order





Dal Badi

Bara Haldibari FPCL, Cooch Behar, West Bengal

₹25 Qty: 100 g

Dal badi, made from the best quality urad dal, that gives you the authentic taste of homemade badi. Easy to cook & easy to digest. Cook with a tomato-based gravy and other spices to make a delicious curry.



Click here to order





Desi Kakharu Badi

Korei Krushak Krish-E FPCL, Patharpada, Odisha

₹160 Qty: 500 g

Desi Kakharu badi, a traditional badi from Odisha. Made from urad dal, rice, lauki, ajwain & salt. Often paired with vegetables like potatoes, peas, and spinach, to make a delicious as well as nutritious curry.



Click here to order





Fultushi Badi

Swayambhar FPC, Medinipur West, West Bengal

₹55 Qty: 100 g

Fultushi badi, also known as kalai badi or biuli dal badi, made from black gram split (urad dal).

A traditional badi of West Bengal and Bihar region. Cook in a spicy tomato-onion gravy, for a delicious taste. Serve with chapati or rice.



Click here to order





Keonjhar Rice Badi

Korei Krushak Krish-E FPCL, Patharpada, Odisha

₹70 Qty: 200 g

Keonjhar Rice Badi is a traditional sun-dried badi made from rice, sago, urad dal & spices. Saute in oil until golden brown, then cook in a tomato-onion gravy with spices to make a delicious curry. Serve with chapati.



Click here to order





Moong Dal Badi

Jhanjhari Gramoday PCL, Gonda, Uttar Pradesh

₹350 Qty: 1 kg

Moong dal badi, made from moong dal, husked gram, peanuts, whole Grams, salt, and spices. These delectable dumplings add a unique texture and delightful flavour to your curries.



Click here to order





Mushroom Badi

Shroddha FPCL, Jalpaiguri Division, West Bengal

₹380 Qty: 1 kg

Mushroom badi, made from oyster mushrooms & lentils. Delicious chewy texture when cooked. Ideal for adding to curries, stews, soups, and stir-fries. A healthy addition to your meals.



Click here to order





Mushroom Bori

New Agriverse FPCL, Jalpaiguri Division, West Bengal

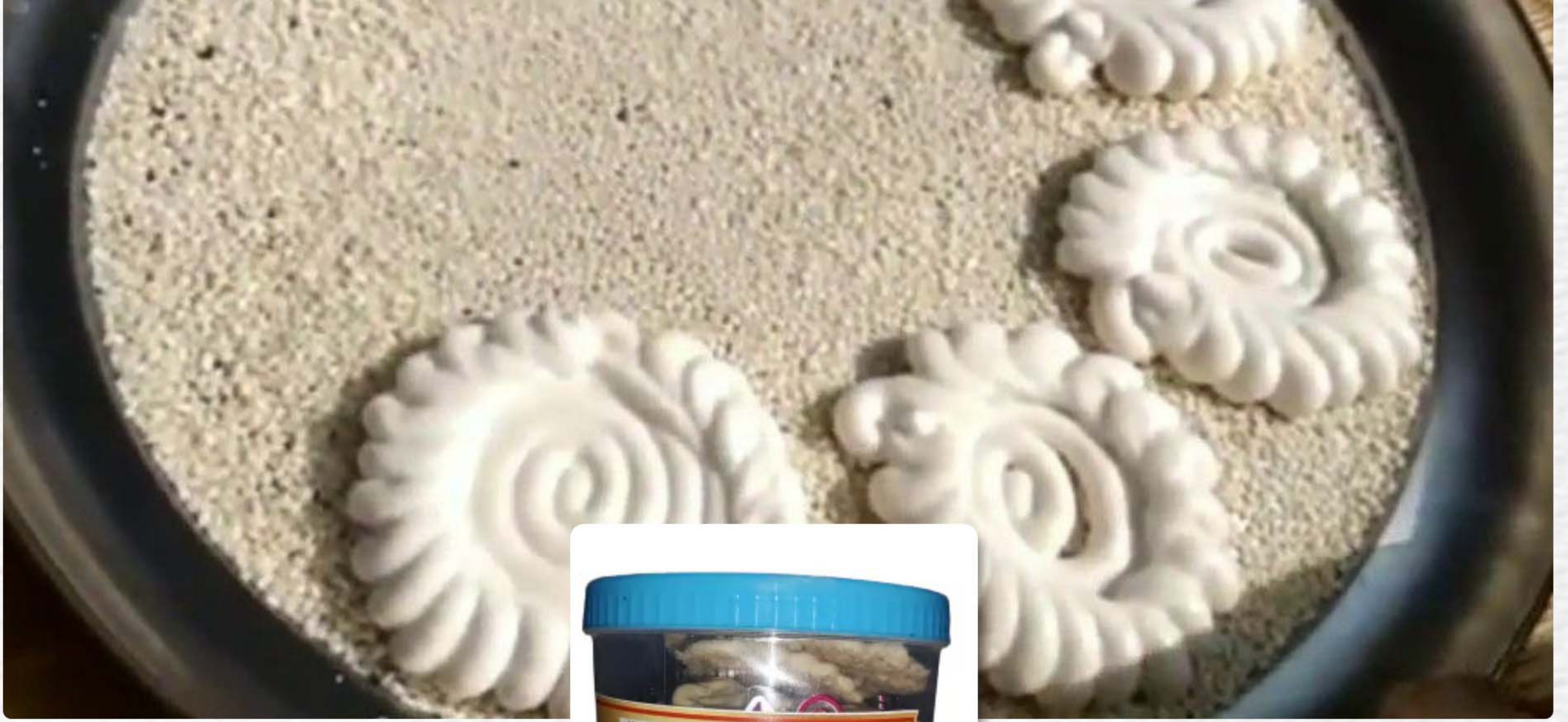
₹100 Qty: 100 g

Mushroom Bori, made from a blend of mushrooms, urad dal & spices. A modern twist on the traditional sun-dried lentil badi. The Mushroom Bori adds a burst of umami flavour to a wide range of dishes, whether you're preparing curries, stir-fries, or soups.



Click here to order





Naksha Bori

Graminbhumii Agro FPCL, Kalindi, West Bengal

₹60 Qty: 80 g

Naksha Bori is a dried dal dumpling, popular in Bengali cuisine. It is also known as Gohona Bori. Made with black lentils, poppy seeds, and various spices. Simply fry these traditional badis & make delicious baigan-aalu-badi ki sabji.



Click here to order





Rakhiya Badi

Pithora Krishak PCL, Pithora, Chhattisgarh

₹420 Qty: 500 g

Rakhiya badi, made with moong dal, pumpkin & spices. When fried it becomes crispy is taken directly along with meals or cooked in tomato-onion spicy gravy with potato to make delicious curry.



Click here to order





Sepu Badi

Grow n Know FPC Ltd, Tarakwari, Himachal Pradesh

₹70 Qty: 250 g

Sepu badi is a traditional dish from Himachal Pradesh. The dumplings are made with ground fermented urad dal, which is cooked in a flavorful and creamy spicy spinach gravy. Best served with chapati or plain steamed rice.



Click here to order





Soya Badi

Harsud FPCL, Khandwa, Madhya Pradesh

₹120 Qty: 1 kg

Soya Badi, also known as soya chunks or soya nuggets. Made from defatted soy flour, processed into spongy, small pieces that readily absorb flavours while cooked in curry. Make delicious soya-aalu ki sabji, soya chilli, or salad.



Click here to order



Urad Badi

Kutumbakam Krishak PCL, Rajnandgaon, Chhattisgarh

₹39 Qty: 100 g

Urad badi, a traditional badi made from urad dal, salt, hing & turmeric. Known for its rich flavour & culinary applications. Saute in oil until golden brown, then cook in a spicy gravy with potato. Enjoy delicious curry with steamed rice or chapati.



Click here to order



Bringing you the taste of tradition!

These Badis are made with the finest ingredients, using traditional methods. FPO farmers are committed to bringing you high-quality, sun-dried, and hygienically packed badis.

Shop, cook & enjoy the authentic homemade taste of Badi.

Each product is linked to the e-commerce site.

Click to buy or use any ONDC app to shop conveniently

For enquiry

Contact: ✉ feedback@sfac.in

