

HOMEMADE FALAFELS BY MARWAN SOUEID

Ingredients (For 50 falafels)

- 1 kg chick peas
- 1 peeled clove of garlic
- 5 yellow onions
- 30 g ground coriander
- 30 g ground cumin
- 200 g flat parsley
- Salt and pepper
- Sesame seeds
- Sunflower oil for frying

Preparation:

The day before preparation, cover the chick peas with 3 or 4 times their volume of water.

The day of preparation, drain and thoroughly rinse the chick peas. Blend them raw in a blender with the spices, garlic, onions, salt and pepper.

Shape balls from the mixture, adding sesame seeds, and fry 5 to 10 minutes in the deep fryer heated to 180°C. The falafels should be golden brown.

