

FALAFEL SYRIA

Ingredients

olive oil

Half a teaspoon of salt

tablespoon white vinegar

1 tablespoon of pomegranate molasses

10 small red hot peppers

Large sweet red pepper

chili:

Juice of half a lemon

Half a teaspoon of salt

Half a cup of water

A quarter cup of yogurt

Half a cup of tahini

: Tahina sauce

A small spoon of baking soda

A small spoon of coriander seeds

1 teaspoon cumin

Half a teaspoon white pepper

Teaspoon salt

4 mint leaves

Half a cup of coriander

Half a cup of parsley

2 cloves of garlic

The text of a small onion

500 grams of chickpeas

Directions

In a bowl, put chickpeas, onions, garlic, parsley, coriander, and mint, then mix the ingredients in the food processor, then add to the mixture salt, cumin, white pepper, coriander seeds and knead the ingredients and add baking soda to the mixture before the frying stage.

Tahina sauce: In a bowl, put tahini, milk, water, lemon juice, and salt, then mix the ingredients until we reach the desired consistency. We shape the falafel from the mixture until the quantity runs out, then we fry it and it is ready to be served.

Bon Apetit!