

Chickpea patties



Vegan chickpea patties

300 g cooked chickpeas

3-4 tablespoons flour

1 large onion, finely chopped

4-5 cloves of garlic, mashed

1 tablespoon seasoning mix (coriander-, cumin-, allspice-, paprika-, juniper-, garlic-, mustard powder)

1/2 teaspoon dried thyme

parsley, finely chopped

dill, finely chopped

salt and pepper, to taste

oil for frying

Blend the chickpeas with a blender / food processor or with a fork. Add all the ingredients and mix well. Form little balls with wet hands, dredge through flour and fry in hot oil until golden brown.

Serve with vegetables, mustard, rice, mashed potatoes, salads ...

Note: fry first one piece, if won't hold together, add more flour to the mixture and try again.