

Falafel



For approx. 40 – 50 pieces

500 g chickpeas, soaked in water for about 12-15 hours

4-5 tablespoons cold water

1 medium onion, finely chopped

5-6 cloves of garlic, mashed

1 parsley bunch, finely cut

1 coriander bunch, finely cut

3 tablespoons flour

1 teaspoon baking soda

2 teaspoons coriander powder

1 teaspoon cumin powder

1 teaspoon paprika powder

1/2 teaspoon of cardamom powder

chili powder, to taste (optional)

salt

sesame seeds, for coating (optional)

sunflower oil for frying

Process the chickpeas with a food processor, add the water, until a paste is obtained, but not mushy and holds itself together (you can also use a mincer/grinder, repeat the process 2-3 times).

In a bowl, mix all the ingredients by hand until smooth and

uniform. Refrigerate for at least an hour.

With wet hands form balls (or patties) the size of a walnut and press them well. Cover them with sesame seeds and fry on both sides, in hot oil, until brown (3-4 minutes on each side). Fry first one piece, if it won't hold together, add more flour to the mixture and try again.

Serve hot with [hummus](#), [pita bread](#), [tahini sauce](#) and mix salad/pickles.