

# Lentil patties



For 15-20 pieces:

1 cup red lentils  
3 tablespoons chickpea flour  
1 large carrot  
1 large onion  
1 bell pepper  
2-3 garlic cloves, mashed  
2 tablespoons seasoning mix (coriander-, cumin-, allspice-, paprika-, juniper-, garlic-, mustard powder etc.)  
1 tablespoon mint (fresh or dried)  
2 bay leaves  
salt and pepper, to taste

Wash the lentils thoroughly and cook them together with the bay leaves in 1 1/2 cup water. Check from time to time that they don't stick to the bottom of the pan. When the lentils are cooked the water should be completely absorbed. Remove the bay leaves and allow it to cool.

Process the carrot, onion, bell pepper and mint using a food processor (or finely grate or chop them).

Mix all the ingredients. Form little balls and bake them in the oven at medium heat (175 C) for 20-30 minutes.

Serve them warm with mustard or with side dishes and / or

salads.

Variation: you can add chilli / chilli powder to the mixture