

Falafel

<https://www.magimix.co.uk/recipes/Easy-Falafel>

PREPARATION: 5 min

COOKING: 5 min

RESTING: 0 min

DIFFICULTY: 



SERVES 2:

1 can chickpeas
2 cloves garlic (crushed)
1 medium onion
1 small bunch fresh parsley
1 tsp coriander
3/4 tsp cumin
2 tbsp flour
Salt and pepper
Oil for frying

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- 1- Fit the main blade to the main bowl and AUTO. Drop the parsley down the feed tube onto the running blade. Once this has been chopped, add the onion via the feed tube and continue to run the machine until chopped.
 - 2- Stop the machine and add in the remaining ingredients. Press AUTO and run for approx. 15 seconds or until you achieve a thick paste.
 - 3- Roll the mixture into small balls and flatten them slightly.
 - 4- Fry in 2 inches of oil until golden brown. Approx. 2 – 5 minutes.
 - 5- Serve with pita bread, veggies and tahini sauce.