F A L A F E L S Y R I A

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!