S H A M I F A L A F E L

Ingredients
1/2 teaspoon coriander, dry powder
1 teaspoon cumon
1/2 teaspoon white pepper
1 teaspoon salt
1 teaspoon dry coriander
Green mint
1/4 bunch parsley
A quarter of a bunch.
2 cloves garlic
Half medium onion
Half kilo of chickpeas soaked

Directions
In the food processor put soaked chickpeas, onions, garlic, parsley, mint, coriander, salt and grind well. After that, we add cumin, coriander and white pepper and mix well. And put it in the fridge for a quarter of an hour, after that we add sodium bicarbonate and water and mix. We shape the falafel in a falafel mold, then we saute the falafel in oil. The tahini sauce: In a bowl, put milk, tahini, lemon juice, salt and mix well with gradually adding water until the mixture is incorporated. Falafel sandwich method: On the teak bread, we spread the rosary, then add the falafel, tomato salt, cucumber, radish, parsley, mint, pickled turnip, lemon and falafel sauce, then we roll the sandwich. in a.

C H E F O M A R

Bon Apetit!