



Silk Road Cafe
Chester Beatty Library
Dublin Castle
Dublin 2
Ireland
Phone: 014070770
Email: info@silkroadcafe.ie

RECIPIE from Website

Falafel



INGREDIENTS

To serve 4

200 gram chickpeas (soaked overnight and drained)

1 handful finely chopped parsley

3 gloves of crushed garlic

3 tsp ground cumin

2 finely chopped white onions

1 tsp salt

1 tsp ground nutmeg

1 handful finely chopped fresh coriander

Handful finely chopped dill

1 tsp baking powder

Pinch of pepper

½ tsp sesame seeds

Olive oil for deep frying



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Place the drained chickpeas in a food processor and blend.

Add parsley, garlic, cumin, onions, salt, nutmeg, coriander, dill, baking powder and pepper.

Blend until it has a fine consistency.

Allow the mixture to rest for 30 minutes.

Form the mixture into 8 small balls. Sprinkle some sesame seeds on each falafel and fry them in olive oil until brown and crispy.

Serve with hummus and harissa

Silk Road Café note:

If you would like your hummus thinner, add a bit of water

If you would like your hummus spicy you can add a bit of ground chilli.