

## **Falafel with Tahini Sauce**

### Ingredients:

#### Falafel:

- 300 g chickpea soaked in water at night
- 1 medium size red onion
- 4 cloves of garlic
- 4 spoons of chopped parsley top
- 1 lemon (rind)
- ground caraway seed
- ground coriander
- salt, pepper
- vegetable oil for frying



#### Tahini Sauce:

- tahini paste
- garlic
- salt
- water

#### Directions:

Put chickpea, chopped onion, garlic, parsley top, lemon rind and spices into the cutter. Mix a smooth mixture which you leave resting in the fridge for about one hour. Then make balls or burgers from the mixture and fry them in very hot oil.

Mix tahini with water in the ratio of 1:1 and with the grinded garlic and salt. Leave the sauce in cold to cool down.