Falafel

Depending on the size of the falafel the amount may change



Small Pan; 2 Small Ramakin

Contains Gluten - Dairy - Sesame

INGREDIENTS

- 4 Falafel (Chickpea Fritters)
- 35ml Rapeseed Oil
- 30ml Tahini
- 30ml Tzatziki

METHOD

1. Deep fry the falafel (chickpea fritters) in hot oil (180°C), until golden brown. Approx 2 minutes. (Only use chip fryer for falafel)
2. Drain off any excess oil.
3. Place in a starter pan.
4. Place 2 small ramakins with 25ml tzatziki and the other with 25ml tahini in the starter pan.
5. Garnish a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

Deep Fryer

NOTES

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