

ORIGINAL AND BEETROOT FALAFEL

APPETIZER

INGREDIENTS

 9 SERVINGS

 15 MIN

 EASY

1 pack Garden Gourmet Vegan Falafel Classic

1 pack Garden Gourmet Vegan Beetroot Falafel

35 g cucumber (quarter slice)

Fresh herbs: thyme, cilantro or curly parsley (for garnish)

10 g tahini

20 g parsley

10 g cilantro

30 ml Soft olive oil

2 cloves Garlic

15 ml Vinegar

1/2 tsp Cumin

50 ml Water

Looking for a tasty appetizer? The Original and Beetroot Falafel is a wonderful choice! This vibrant dish features a delightful combination of classic and beetroot falafel, served with a fresh herb sauce and garnished with cucumber and herbs. Enjoy this colorful and flavorful appetizer that's sure to impress your guests!

PREPARATION

1. Prepare Sauce

Start by crushing the parsley and cilantro with the oil, garlic, vinegar, cumin and water until you get a sauce.

2. Prepare Falafel

Prepare the two types of falafel according to the package instructions.

3. Serve the Falafel

Serve the falafel with a small amount of green mojo, a few drops of tahini and, on top, a piece of cucumber and some thyme, cilantro or parsley leaves.

CULINARY TIP

Green Mojo Variation

You can make green mojo only with parsley.

Garnish Variation

You can make garnish with sesame seeds.

Foodstyling Note

Add a pinch of cornstarch to the mojo to keep it emulsified during recording.

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