

Eastern falafels with a cool white sauce

Ingredients

- 250g Combi Falafel Oriental (Art. 42731)
- 150g Professional Tomato Sauce (Art. 55213)
- 100g Pita Sandwich Cream (Art. 55133-1)
- ½ bunch coriander (chopped)
- ½ bunch parsley (chopped)
- A few chopped mint leaves
- 1 tomato (cut into cubes)
- Salt
- Pepper

Cooking instructions

1. Mix the Combi Falafel Oriental, with the water and the Professional Tomato Sauce.
2. Add the fresh parsley and coriander, mix and leave the mixture for about 15 minutes.
3. Add some fresh parsley and mint to the tomato cubes and mix well. Season to taste.
4. Make small round falafels and deep fry for about 1 minute. Afterwards put them on a large plate with absorbent paper.
5. Serve the falafels on mini Arabic pitas, add a spoonful of chopped tomatoes, some Pita Sandwich Cream and a few slices of onion.