

# 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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