

Falafel

Ingredients

- 2 cups dried chickpeas
- 1/2 teaspoon baking soda
- 1 cup fresh parsley leaves
- 3/4 cup fresh cilantro leaves
- 1/2 cup fresh dill
- 1 small onion, quartered
- 7-8 garlic cloves, peeled
- 1 tablespoon ground black pepper
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon cayenne pepper
- 1 teaspoon baking powder
- 2 tablespoons toasted sesame seeds
- Kosher salt, to taste

Instructions

1. Place dried chickpeas and baking soda in a large bowl. Cover with cold water by at least 2 inches and soak overnight (12-24 hours). Drain well and pat dry with paper towels before using.
2. In the bowl of a food processor, combine soaked chickpeas, parsley, cilantro, dill, onion, garlic, black pepper, cumin, coriander, and cayenne. Process until mixture is finely ground and well combined, scraping down sides as needed.
3. Transfer mixture to a container, cover tightly, and refrigerate for at least 1 hour or up to overnight to allow flavors to meld.
4. Just before frying, stir in baking powder and sesame seeds. Season generously with salt to taste.