

Mini Falafel with Spicy Yoghurt

1 cup Mount Zero Falafel Mix
Half an onion
A handful each of parsley, coriander and mint
1 cup sesame seeds
Olive oil for frying
½ cup sheep milk yoghurt
Pinch of ras el hanout
½ a Lebanese cucumber, sliced and each slice cut into 4 wedges

Mix the falafel according to the directions on the pack. Once you have made the falafel into little balls, roll them in sesame seeds and flatten them slightly.

Fry them gently in olive oil and drain on paper towel. Arrange on a serving plate and top with a little yoghurt, a sprinkle of ras el hanout and a wedge of Lebanese cucumber. You can also add a little diced red capsicum, or some chilli jam.

