**THE FALAFEL BURGER**

**1 Bun**

**150 g falafel**

**1 ptn salad**

**10 g Toum or Boursin sauce**

**50 g tatziki**

**BURGER BUN**

**630 g bread flour (no 11)**

**115 g sugar**

**125 g butter**

**35 g fresh yeast**

**5 g salt**

**260 g milk**

**80 g water**

**90 g egg**

* In a dough mixer mix flour, sugar, salt, eggs and butter together
* In a pot warm milk and water (45 degrees) add yeast to it and let the yeast developed
* Add the yeasty milk into the flour mix and let turn for 15 minutes on medium speed
* Cover the bowl and let proof for 30 minute
* Portion the dough into 40 g portion
* Let proof for another 30 minutes
* Egg wash all the bun
* Cook at 150 degrees for 20 minutes

**PEAS FALAFEL**

**400 g dried green split peas (or dried chickpeas) grind into powder**

**1,2 kg frozen broad bean or frozen peas blended**

**400 g chopped onion**

**60 g plain flour or chickpeas flour to keep in gluten free**

**100 g chopped flat parsley**

**40 g garlic microplaned**

**25 g coriander powder**

**30 g cumin powder**

**10 g baking powder**

**5 g cayenne pepper**

**60 g lemon juice**

**100 g preserved lemon chopped**

**salt to taste**

* Mix all ingredients together in a bowl and work the mix until homogenous
* Place the mix into a container and keep refrigerate
* To order, make a 25 g patty and fry into oil
* Drain, season and serve

**TOUM**

**130 g garlic Degermed**

**10 g salt flakes**

**60 g lemon juice**

**60 g ice water**

**600 g grapeseed oil**

**SALAD**

**10 g tomato pulp dressing**

**10 g zhoug**

**5 g pickle chilies**

**5 g parsley**

**5 g mint**

**10 g slice red onion**

**2 g Za’Atar**

**salt**

**pepper**

**TOMATO PULP DRESSING**

**400 g tomato grated (thick grater)**

**40 g finely chopped garlic**

**5 g dried oregano**

**50 g sherry vinegar**

**100 g olive oil**

**ZA-ATAR**

**60 g Sumac**

**20 g White sesame seed toasted**

**5 g Sea salt flakes**

**10 g Fresh thyme leaves**

**10 g Dried marjoram**

**10 g Dried Oregano**

* Mix all ingredient together
* Check seasoning,

**ZHOUG**

**70 g coriander (whole bunch) roughly chopped**

**20 g flat parsley (whole bunch) roughly chopped**

**50 g Jalapeno pepper (or yellow vietnames chilies or small green thai chili) chopped**

**8 g cumin powder**

**3 g cardamom powder**

**3 g clove powder**

**3 g sugar**

**5 g salt**

**10 g garlic**

**150 g olive oil**

**50 g water**

**2 g chili flakes**

* Put all ingredient in a thermomix and pulse several time
* You want to keep it chunky
* Check seasoning
* Keep in a jar for up to 1 week in the fridge

**TZATZIKI**

**600 g cucumber (peeled, deseeded, grated, salted , hunged and squeezed) (2kg)**

**15 g garlic**

**20 to 30 g of finely chopped dill**

**1 kg greek yoghurt**

**40 g olive oil**

**50 g white wine vinegar**

**Salt and pepper to taste**

**PRESERVED LEMON**

**1 kg lemon**

**150 g salt**

**300 g lemon juice**

**2 g bay leaf**

**5 g star anis**

**5 g black peppercorn**

* Cut a cross inside the lemon up to ¾ of the fruit
* Pack the salt inside the lemon
* Place the lemon inside a jar or vacuum bag
* Mix the rest of the salt with the lemon juice
* Pour the liquid into the bag or jar
* Add on the spices and close the bag or jar
* Leave outside for a month while shaking it everyday