



*"Tastier with your touch
from iftar to suhoor .."*



Crispy Fava Beans Fried Balls

INGREDIENTS:

- California Garden Peeled Fava beans with secret recipe
- 150gm hummus
- 200 gm of rusk
- Olive oil
- Rusk for shaping the balls

PREPARATION:

- Use your food processor to ground the fava beans, chickpeas, rusk
- With a table spoon take from the mix and start shaping it with your hands to formulate equal sized balls.
- Leave in the freezer for at least 15 minutes
- Add rusk layer to the balls and spray them with olive oil
- Fry in airfryer for 20-25 minutes on 170-180 degrees



Serving size
4-6 across



Preparation Time
15-20 Min



Visit our Instagram page for the full video of recipe and other quick and tasty recipes