



A RECIPE BY VIKKI MOURSELLAS

# REVITHOKEFTEDES

*Chickpea Fritters with Minty Yoghurt*

MAKES

12

FRY

5 min each side

DIP

Minty yoghurt

SERVE

Warm

## MEET VIKKI



Chef, author and content creator Vikki Moursellas grew up in Adelaide cooking Greek food alongside her Yiayia, Koula. With her identical twin Helena, she won a devoted following as a My Kitchen Rules finalist and has written three cookbooks: *Taking You Home*, the bestselling *Peináo: A Greek Feast For All*, and *OPA! Recipes inspired by Greek tavernas*. Vikki is a Sydney-based photo chef and recipe developer.

INSTAGRAM @helenaandvikki

# REVITHOKEFTEDES

Chickpea Fritters with Minty Yoghurt



## INGREDIENTS

### FRITTERS

- 400 g tinned chickpeas, drained and rinsed
- 1 red onion, roughly chopped
- Small handful of roughly chopped parsley
- ¼ tsp sweet paprika
- ¼ tsp ground cinnamon
- Salt flakes and freshly cracked black pepper
- 1 egg, lightly beaten
- 2 tbsp plain flour, plus ¼ cup (35 g) extra for dusting
- ½ cup (80 ml) light olive oil

### MINTY YOGHURT

- ½ cup (125 g) Greek-style yoghurt
- Small handful of chopped mint
- Salt flakes

## METHOD

- 1 Blitz.** Pulse half the chickpeas with the onion, parsley and spices until roughly chopped.
- 2 Mix.** Stir in the remaining chickpeas, season, then add the egg and 2 tbsp flour.
- 3 Shape.** Roll tablespoons of mixture into balls, dust in the extra flour and set on a lined tray.
- 4 Yoghurt.** Combine the yoghurt and mint and season with salt.
- 5 Fry.** Heat the oil in a large frypan over medium heat. Fry in batches for about 5 minutes each side, pressing gently flat, until golden and crisp. Drain on paper towel.
- 6 Serve.** Serve warm with the minty yoghurt.

## CHICKPEA BURGER · ASSEMBLE

Shape into larger patties and serve in a soft milk bun with tomato, red onion, lettuce and tzatziki.

**MAKE AHEAD** Good at room temperature. Reheat in a frypan over low heat.