

**Callum Hann**

**Appliance: Philips Airfryer**

**Recipe: Falafel with beetroot tahini sauce and shaved zucchini salad**

Serves 4

Beetroot Tahini Sauce and Shaved Zucchini Salad:

2 Medium-sized beetroot

50g Walnuts

1/3 Cup Greek yoghurt

2 Tablespoons tahini

30g Smooth feta cheese

2 Zucchini, finely shaved into ribbons with a peeler or mandolin

1 Bunch mint, leaves picked

4 Radishes, sliced as thinly as possible

½ Pomegranate, seeds tapped out

2 Tablespoons olive oil

Juice of a lemon

Falafel:

400g can chickpeas, rinsed and drained

1 Bunch flat leaf parsley, leaves picked

1 Tablespoon ground cumin

1 Tablespoon smoked paprika

2 Spring onions, roughly chopped

3 cloves garlic, grated

1 Teaspoon baking powder

1 Tablespoon olive oil

1. Wrap beetroot individually tightly in aluminum foil. Set Airfryer to 180C and place beetroot inside. Cook for 40-50 minutes or until beetroot are tender when pierced with a knife. Place walnuts in the air fryer for final ten minutes of cooking to toast them.
2. Wearing gloves, unwrap beetroot and pull the skin off. It should remove easily. Roughly chop, transfer to the bowl of a food processor and blend with yoghurt, tahini, feta and walnuts until smooth.
3. To make the falafel, combine all ingredients with a pinch of salt in a food processor and blend until smooth. Roll into 12 equal sized balls and refrigerate until ready to cook.
4. Combine zucchini, mint, radish, pomegranate, olive oil and lemon juice in a bowl and set aside.
5. Turn air fryer to 190C and place falafel inside. Place the timer on for 10 minutes then check. Cook for a further 3-4 minutes if you like them really crunchy on the outside. Serve falafel with beetroot sauce and shaved zucchini salad.