



KALYMNOS PASTRIES

experience the tradition

REVITHOKEFTEDES chickpea patties

1/2 kg dried chickpeas, soaked in water for 24 hours
1 bunch of mint (finely chopped)
2 large brown onions (finely chopped)
Salt and pepper to taste
3 1/2 cups sifted All-Purpose Flour
2 cups of water
Vegetable oil, for frying

METHOD

DRAIN pre-soaked chickpeas and blitz or chop finely.

Place chickpeas in large bowl with mint, onion, salt, pepper and combine until mixed.

Add water and flour and fold/mix.

Revithokefteda mix is now ready for frying.

Place three cups of oil in large frying pan on cook top over a medium heat.

Scoop tablespoon of chickpea mixture into frying pan and slightly flatten with back end of spoon.

(repeat this process until pan is full)

Once keftedes are browned on bottom side, turnover and cook top end until golden brown.

Remove keftedes from pan and place on plate.

Repeat process until revithokefteda mix is finished.

Squeeze a generous amount of fresh lemon over top of cooked revithokeftedes and they're ready to serve

Enjoy

George Diakomichalis