



Broad Bean Balls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500g of Dry broad beans
- 3 onions
- 1 garlic
- presley
- salt
- pepper
- 1 tsp of cumin
- 1 tsp of coriander seed

- olive oil
- 1 tsp yeast

Instructions

Soak the broad beans in the water for about 8 hours.

Whip the broad beans and mix them with species, add the yeast and let it rest for about an hour in a warm place.

Then make small balls and cook them in the oven for about 15' at 200°.
