



Revithkia (Baked chickpeas) with Cypriot tzatziki (talatouri)

Serves: 24 - 30 tastes

Source:



Ingredients

Chickpeas

2 x tins chickpeas, drained and rinsed
2 teaspoons tomato paste
1 x tin chopped tomatoes
1 fresh tomato, diced
1 tablespoon fresh chopped herbs (rosemary, parsley, oregano)
½ cup roasted red capsicum, diced
2 cloves garlic, chopped
¼ teaspoon chili flakes
Salt and pepper to taste
6 Bay leaves
2 onions, sliced
Olive oil to drizzle

Talatouri

2 Lebanese cucumbers, grated
400 gms Greek style yogurt
1 large clove of garlic (microplane)
White pepper and salt
2 tablespoons chopped mint
1 tablespoon white lemon juice
2 tablespoons olive oil

Equipment

Knives
Chopping board
Grater
Mixing bowls
Measuring spoons and cups
Wooden spoon
Juice squeezer

6 baking dishes

What to do:

- Pre heat the oven to 190 degrees Celsius
- In a large bowl combine the drained and rinsed chickpeas, tomato paste, tinned tomatoes, fresh diced tomato, chopped herbs, chopped capsicum, chili and salt and pepper
- Mix together with a wooden spoon until all ingredients are combined
- Divide this mixture into 6 flat baking dishes
- Top with a bay leaf each and the sliced onions
- Drizzle with olive oil and bake for 15 to 20 minutes
- Make the talatouri by pressing the grated cucumber in a sieve to remove as much liquid as possible. Then combine all ingredients in a bowl and mix well. Scoop into serving bowls, and drizzle with a little extra olive oil

- Divide the fritters between serving plates with the tzatziki bowls on the side and serve.