



Bulgur Fritter Salad with zaatar and pomegranates

For 4 people

For the fritters:

Fine bulgur	250 gr
Boiling water	400 ml
Pepper paste	1 tablespoon
Garlic	2, grated
Cumin	1 pinch
Salt	
Vegetable oil for frying	

For the salad:

Parsley	1 bunch, chopped
Fresh Mint	1 bunch, chopped
Cucumber ¹ , diced	
Pomegranates	2 tablespoons, picked
Red turnip	2 tablespoons, diced
Garlic	1, grated
Spring onions	2, thinly sliced
Lemon juice	2 tablespoons
Olive oil	4 table spoons
Pepper paste	1 tablespoon
Pickled zaatar	2 tablespoons
Cumin	1 generous pinch
Pomegranate molasses to drizzle	
Salt, and pepper	

Pour the boiling water over the bulgur in a non plastic bowl. Cover and let it soak for 1 hour. When the bulghur is ready to chew add the pepper paste, garlic, cumin and work it out in the food processor until still crumbly. Bring it into 40-50 grape sized balls with your palms oiling your hands from time to time to prevent sticking. Heat up the oil and fry the bulghur balls until golden and crispy.

When Serving:

Mix the bulghur balls with the rest of the ingredients, check the seasoning, drizzle over pomegranate molasses and serve.

You can always stock ready to be fried bulghur balls in your freezer.