

# Indian Lentil Balls

Makes about 30–35 balls



## Ingredients

### To blend

- 250 g red lentils
- 1 small onion
- 1 small clove garlic
- ¼ tsp chili or paprika powder
- 1 stalk lemon grass (available in Asian food shops)

### To stir in

- 1 tsp fennel seed
- 1 tbsp ground flaxseed
- 1 tsp baking powder
- ¼ tsp salt

## Method

- Soak the lentils in plenty of water for at least **4 hours**. Drain the water in a sieve.
- Peel the onion and garlic and chop finely. Cut off the upper and lower ends of the lemon grass and chop the rest finely. Blend lentils, onion, garlic, chili/paprika powder, and lemon grass with a hand blender.
- Add fennel seeds, ground flaxseed, baking powder, and salt and mix everything using a spoon.
- Preheat the oven to 200 °C upper and lower heat.
- Form the mixture into balls about the size of table tennis balls, brush with a little bit of rapeseed oil, bake for 20 minutes and, if to be eaten cold as finger food, allow to cool down before inserting the toothpicks.

Recipe: <http://www.chefkoch.de/rezepte/1708001279689993/Indische-Linsenbaellchen.html>

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