

Ingrediënten

400g can chickpeas, rinsed and drained
½ garlic clove, bruised
1 tbs tahini
pinch mild paprika
½ cup extra virgin olive oil
1 lemon, juiced, ½ zest finely grated

Look : 1 koffielepel uit Turkse lookpot

Olijfolie : 4 eetlepels

Recept

Step 1: For the hummus, place the chickpeas, garlic, tahini, paprika, 2 tablespoons of the oil, lemon zest and juice into a blender or small food processor. Blend until pureed, gradually adding the oil. If the hummus is too thick, add water to thin it out to desired consistency. Season to taste.

Bron

<http://www.masterchef.com.au/chicken-winglets-and-oysters-hummus-and-raw-vegetable-salad.htm>

Pagina niet meer actief.
