

Hummus Tahina

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

Recipe courtesy of Lior Lev Sercarz.

Step 1: Making the Tahina Sauce

- 1/2 cup tahina*
- 1/2 cup water
- Juice of 1/2 lemon
- Salt (to taste)

In a bowl, whisk the tahina with the water and lemon juice and season to taste with salt. Adjust the sauce with water to achieve a smooth pourable consistency. Set aside.

*tahina = tahini

Step 2: Making the Hummus

- 1 lb (450 g) chickpeas, cooked
- 1/2 cup tahina
- 1/2 cup water
- 1 tbsp (15 g) lemon juice
- Cumin, ground (to taste)
- Salt (to taste)

Place the chickpeas in a food processor bowl fitted with a blade. Add the tahina, water, lemon juice, ground cumin and salt. Process until smooth. Adjust seasoning with more ground cumin and/or salt.

Step 3: Serving the Hummus

- Olive oil to drizzle
- Paprika or ground cumin to sprinkle

Add a few spoonfuls of hummus to a bowl and spread to the sides (aka the swoosh). Place some tahina sauce in the center. Add some olive oil and garnish with some paprika and/or ground cumin.