

RECIPE



CAPER AND OLIVE HUMMUS

INGREDIENTS:

- 4 garlic cloves, minced
- 1 15 oz can of chickpeas, drained and 1/4 cup liquid reserved
- 1 1/2 tsp. kosher salt
- 1/3 cup tahini
- 4 tbsp lemon juice
- 1/8 tsp cumin
- 1/4 tsp paprika
- 2 tsp fresh flat leaf parsley, chopped
- extra virgin olive oil (for garnish)
- brine-cured black or green olives, chopped (for garnish)

DIRECTIONS:

Place the whole garlic cloves in the food processor and pulse until the garlic is minced. Scrape down the sides.

Into the food processor add the chickpeas, salt, tahini, lemon juice, cumin, paprika and chopped parsley. Puree until all the ingredients together until a soft, creamy paste forms, adding a bit of the reserved bean liquid to loosen the texture if necessary. NOTE: add liquid a little at a time until you reach your desired consistency. Taste and re-season if necessary.

To serve, place in a deep dipping bowl and with the back of a spoon, make a well in the center of the hummus, drizzle the extra virgin olive oil in the well and garnish with the chopped brined olives of your choice.

