

YIELD: Makes 8 or more servings

INGREDIENTS

- 2 cups drained well-cooked or canned chickpeas, liquid reserved
 - 1/2 cup **tahini** (sesame paste), optional, with some of its oil
 - 1/4 cup extra-virgin olive oil, plus oil for drizzling
 - 2 cloves garlic, peeled, or to taste
 - Salt and freshly ground black pepper to taste
 - 1 tablespoon ground cumin or paprika, or to taste, plus a sprinkling for garnish
 - Juice of 1 lemon, plus more as needed
 - Chopped fresh parsley leaves for garnish
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PREPARATION

1. Put everything except the parsley in a food processor and begin to process; add the chickpea liquid or water as needed to allow the machine to produce a smooth puree.
2. Taste and adjust the seasoning (I often find I like to add much more lemon juice). Serve, drizzled with the olive oil and sprinkled with a bit more cumin or paprika and some parsley.