

# The Falaleeva - M<sup>c</sup>Glinco hummus recipe

March 22nd, 2020

1. Blend 1 can (ca. 1.5 cups) drained chickpeas with a small amount of the water from the can.
2. Add to the blended chickpeas:
  - 1/4 cup tahini
  - 4 tablespoons extra-virgin olive oil
  - 2 large clove garlic, peeled
  - 1 teaspoon salt, and freshly ground black pepper to taste
  - Juice of 1/4-1/2 lemon, plus more as needed
  - Optionally, 1 tablespoon ground cumin or paprika
3. Continue to blend until smooth paste, add ca. 2 tablespoons water if too dense.
4. Garnish with ground cumin or paprika.