

Milk Street Hummus

Cold water
8 ounces (227 grams) dried chickpeas
2 tablespoons plus 1 teaspoon kosher salt
1/2 teaspoon baking soda
3/4 cup toasted tahini, room temperature
3½ tablespoons lemon juice
1-2 tablespoons extra-virgin olive oil
1 tablespoon chopped fresh parsley
1/2 teaspoon ground cumin
1/2 teaspoon paprika



In a large bowl, combine 8 cups of cold water, the chickpeas and 2 tablespoons of the salt. Let soak at least 12 hours, or overnight. In a large stockpot over high, bring another 10 cups of water and the baking soda to a boil. Drain the soaked chickpeas, discarding soaking water, and add to the pot. Return to a simmer, then reduce to medium and cook until the skins are falling off and the chickpeas are very tender, 45 to 50 minutes.

Set a mesh strainer over a large bowl and drain the chickpeas into it; reserve ¾ cup of the chickpea cooking water. Let sit for 1 minute to let all liquid drain. Set aside about 2 tablespoons of chickpeas, then transfer the rest to the food processor. Add the remaining 1 teaspoon of salt, then process for 3 minutes.

Stop the processor and add the tahini. Continue to process until the mixture has lightened and is very smooth, about 1 minute. Use a rubber spatula to scrape the sides and bottom of the processor bowl. With the machine running, add the ¾ cup of cooking liquid and the lemon juice. Process until combined. Taste and season with salt.

Transfer the hummus to a shallow serving bowl and use a large spoon to make a swirled well in the center. Drizzle with olive oil, then top with the reserved 2 tablespoons chickpeas, parsley, cumin and paprika.

Tip: Don't forget stir the tahini very well. Some brands separate and can become quite thick at the bottom of the container. If your tahini is particularly thick, you may need to add a tablespoon or two of tap water for the hummus to reach the right consistency. If you reserve some of the hummus to serve later, you won't need the full amounts of olive oil, cumin and paprika to garnish.