HUMMUS

INGREDIENTS

1 can chick peas 2tbsp Tahini

4 cloves garlic, crushed 2 tsp ground cumin 1/4 cup lemon juice

3 tbsp olive oil

Large pinch cayenne pepper

Vegetable stock

Extra lemon juice, olive oil, paprika and

flat leaf to garnish

METHOD

STEP 1:

Place all the ingredients, except the vegetable stock, into a food processor and process until smooth

STEP 2:

With the motor running, slowly add vegetable stock until the desired consistency is achieved

STEP 3:

Check and adjust seasoning

STEP 4:

Serve in a bowl, topped with a sprinkle of paprika, drizzle of olive oil and a splash of lemon juice



by The Secret Jozi Chef