Whisk™

QUALITY KITCHENWARE

COOKING CLASSES & CULINARY INSPIRATION

Homemade Hummus

Ingredients:
2 cups cooked chickpeas
juice from 2 lemons (about 2 tbsp)
2 tbsp olive oil
2 tbsp tahini
1/2 tsp kosher salt
dash of sumac

Boiling Raw Chickpeas:
Soak chickpeas overnight or for at least 5-6 hours with 1 tsp baking soda. Carefully rinse the chickpeas and discard any floating beans or shells, cover in 2" cold water, add 1/2 tsp kosher salt and bring to a boil. Lower heat, cover and simmer for 1 1/2-2 hours until chickpeas are very soft. (if you pinch one it should easily squish) Make sure they are completely soft.

Directions:
Add all ingredients to a food processor, and blend until smooth. Adjust the recipe to your taste preference, possibly adding more lemon, salt or tahini.

Variations:

1. Add extra lemon juice, and top with lemon zest
2. Blend in a can of beets
3. Swirl on spicy Harissa and dash with paprika
4. Blend with kalamata olives
5. Top with feta, olives and za’atar