

# HUMMUS




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**Preparation :** 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 4-6

- 275 g tinned chickpeas - 50 -75ml olive oil - 1 lemon, strained - 40 g tahini (sesame seed paste) - 1 garlic clove - 1 sprig\* mint, - 1 tbsp pine nuts, grilled - fresh basil leaves - salt, pepper

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1. Fit the food processing bowl and install the mini bowl and mini blade. Rinse, drain and place the chickpeas, 50ml of the olive oil, the lemon juice, tahini, garlic, mint leaves, salt and pepper in the mini bowl. Run the FOOD PROCESSOR programme, 1 minute until the hummus is well combined and smooth. If it is too thick, process for another minute, gradually adding the remaining 25ml olive oil.

2. Place the hummus in a bowl; garnish with grilled pine nuts and basil leaves. Serve with toasted pita bread.

Cook Expert ■