

KAZBAH



Hummus

Ingredients

1½ cups dried chickpeas (or 3 cups tinned chickpeas)

1 tsp bi-carb soda

1½ cups tahini

2/3 cup of lemon juice

Salt and pepper

Paprika for garnish

Extra virgin olive oil (optional)

Method

Soak chickpeas in water and bi-carb overnight, then rinse and boil until soft, place ingredients in a food processor and blend to form a smooth paste. Sprinkle with paprika to garnish and olive oil (optional).