

Hummus

Equipment

Potato masher, Mixing bowl, Lemon juicer, sharp knife.

Skills

Mashing, Juicing, Seasoning

Heat Transfer

No heat transfer

Keywords

Season, Garnish, Drain

Ingredients

1 tin chickpeas

1 teaspoon tahini

1 to 2 garlic cloves

1/2 lemon, juiced

Several glugs olive oil

Sea salt and pepper

1 pinch paprika

Method

1. Drain tinned chickpeas and rinse with water. Empty into food processor and add the tahini, garlic and lemon juice.
2. Mash until smooth. You can just use a food processor but today you are the food processor
3. Once of a smooth (ish) consistency, add enough olive oil to achieve the consistency you want. Be careful not to add too much as it will make your hummus sloppy.
4. Now season with sea salt and pepper. Don't just add blind; add a bit and taste, then add some more if required.
5. Sprinkle over paprika as a garnish.