

Sundried Tomato Hummus

This is a hit in my household and the sundried tomatoes add a wonderful tang to hummus. Easy to make as your food processor does all the work.

Ingredients

50g Sundried Tomatoes

60g Olive Oil

60g Water

Juice of 1 Lemon

230g Chickpeas – rinsed and drained.

1 Garlic Clove

80g Tahini

1 Tbsp Cumin Powder

0.5 tsp Salt

0.5 tsp Black Pepper



Method:

Add the tomatoes, 50g Olive Oil, 30g Water, lemon juice to food processor or blender and blitz until smooth.

Add the chickpeas, garlic, tahini, cumin, salt, pepper, 20g water and blitz together until combined.

Taste and season with more salt, lemon juice, cumin etc if required.

Add 10g Olive Oil and 10g Water and blitz until smooth.

Serve with a drizzle of Olive Oil, Toasted Seeds, a sprinkle of Paprika and Pitta.