



Hummus

NIBBLEDISH CONTRIBUTOR

Ingredients

1 can chickpea, rinsed & drained
3 cloves garlic, sliced
½ tsp sea salt
2 tsp ground cumin
few mint leaves
1 lemon, juiced
¼ cup tahini
½ cup plain yogurt
extra virgin olive oil, pul biber, sumac and chopped parsley to garnish

Instructions

Throw garlic and sea salt into a mortar or bowl and pound to a pulp.

Add dry ingredients and a handful of chickpeas and continue to pound.

Finish pounding the chickpeas to the desired texture and then mix with wet ingredients.

Adjust seasoning and plate. Garnish with fine olive oil, pul biber, sumac and parsley.
Serve with hot pita bread.
