



# Turkish style Hummus

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 can of chick peas, drained  
2 jars of tahini paste  
Juice of 1 whole lemon  
2 tbsp olive oil  
2 tbsp natural yoghurt  
Salt and pepper to taste

## Instructions

Whizz the drained chick peas in a food processor. Add the tahini paste and continue processing until smooth. Add a little hot water if the mixture becomes too stiff. Add the lemon juice and continue processing. Transfer the mixture to a large bowl and stir in the olive oil and natural yoghurt. Season to taste and dress with a little more olive oil and sprinkling of paprika.