



Turkish style Hummus

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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.