



Posted on 30 September 2012

by Nela Lukic

Nela's Hummus



Ingredients

1 cup chick peas (if using canned, reserve liquid)
1-2 lemons, juiced
2 cloves garlic
1 ½ tbsp chopped parsley
1 tbsp. tahini paste (optional)
4-5 tbsp reserved liquid from chick peas or water
1 cup good olive oil and salt to taste

Preparation

- 1 In a food processor, process garlic until finely crushed.
- 2 Add remaining ingredients and process until smooth.
- 3 Add more olive oil, chick pea reserved liquid, or water to reach a creamy consistence.
- 4 Serve in a bowl with a drizzle of olive oil, a sprinkling of paprika and an olive for decoration.
- 5 Serve with over warmed arabic bread, crudites or tortilla chips- perfect for dipping!

Cooks Note
