



ROASTED BEET HUMMUS



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Classic, unchilled
80 g	Tahini paste [Sesame paste]
30 ml	Olive oil
12 g	Salt
1 g	Pepper
10 g	Garlic
60 g	Hazelnuts, blanched
2 g	Cumin
10 ml	Lemon juice
300 g	Chickpeas
80 ml	Olive oil

FOR THE ROASTED BEETROOTS

250 g	Beetroot(s)
80 ml	Olive oil
20 g	Salt
4 g	Cumin

METHOD

1. For the roasted beetroots: wash the beetroots and marinade with oil, salt and caraway.
2. Wrap into aluminium foil and cook in the oven at 180°C for approx. 30 minutes. Remove the aluminium foil and peel.
3. Mix all the ingredients together well and season to taste.