



# BROAD BEAN 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

<b>100 g</b>	QimiQ Classic, unchilled
<b>80 g</b>	Tahini paste [Sesame paste]
<b>50 g</b>	Olive oil
<b>20 g</b>	Lemon juice
<b>12 g</b>	Salt
<b>0.2 g</b>	White pepper, ground
<b>2.5 g</b>	Red chili flakes
<b>20 g</b>	Chives, fresh
<b>10 g</b>	Garlic, chopped
<b>300 g</b>	Broad beans, fresh or frozen
<b>300 g</b>	Chickpeas

## METHOD

1. Whisk the unchilled QimiQ Classic until smooth.
2. Add the tahini paste and whisk until smooth. Add one part of the olive oil and blend until totally smooth. Add the spices and chives and mix well.
3. Garnish with the chili flakes and the remaining olive oil. Serve with vegetables or crackers.