



WHITE BEAN HUMMUS



QimiQ BENEFITS

- 100 % natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- Emulsifies with oil



40



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE HUMMUS

| | |
|--------------|------------------------|
| 170 g | QimiQ Cream Base |
| 500 g | White beans, cooked |
| 70 ml | Olive oil |
| 20 ml | White balsamic vinegar |
| 50 g | BBQ sauce |
| 60 g | Red pepper(s) |
| 2 g | Cilantro, chopped |
| | Salt |
| | Black pepper |

METHOD

1. For the hummus: puree all the ingredients together finely with an immersion blender. Allow to chill for at least 4 hours.
2. Remove from the fridge and allow to stand for 15 minutes. Stir well before serving.