



ROASTED RED BEET HUMMUS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

100 g QimiQ Classic, room temperature

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 RED BEET

250 g Red beet(s)

80 ml Olive oil

20 g Salt

4 g Caraway seeds

METHOD

1. For the roasted red beets: wash the red beets and marinade with oil, salt and caraway.
2. Wrap into aluminium foil and cook in the oven at 356°F for approx. 30 minutes. Remove the aluminium foil and peel.
3. Mix all the ingredients together well and season to taste.