



ROASTED CORN HUMMUS WITH CRACKLING



QimiQ BENEFITS

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



15



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	Cayenne pepper
10 g	Garlic
2 g	Jalapeno peppers, fresh
12 g	Cilantro / coriander, fresh
10 g	Lime juice
3 g	Cumin, ground
120 g	Sweet peppadew, drained
300 g	White corn, cooked
300 g	Chickpeas

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil until emulsified.
2. Add the tahini paste, corn, spices and lime juice and whisk until smooth.
3. Garnish with jalapenos, coriander and sweet peppadew and drizzle with olive oil.