QimiQ

FAVA BEAN 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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INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Classic, room temperature
80 g	Tahini paste [Sesame paste]
50 g	Olive oil
20 g	Lemon juice
12 g	Salt
0.2 g	White pepper, ground
2.5 g	Red chili flakes
20 g	Chives, fresh
10 g	Garlic, minced
300 g	Fava beans, fresh or frozen
300 g	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.