



spotlight™

Creamy Hummus

MAKES ABOUT 2 CUPS

Ingredients:

2 to 4 tablespoons aquafaba* – the briny liquid from the can of chickpeas
1 15.5 oz can chickpeas, drained – reserving some liquid for above
3 to 4 tablespoons Spotlight™ Oil, plus more for drizzling on top
1 garlic clove
¼ teaspoon packed lemon zest
2 tablespoons fresh lemon juice
2 tablespoons tahini
½ teaspoon ground cumin
¾ teaspoon kosher salt

Optional toppings:

sumac, black sesame seeds, crispy chickpeas, parsley

Preparation:

Put all of the ingredients in a blender and process until very smooth – let the machine run for at least a minute or two, until the hummus is very creamy and warm. If the hummus seems a little bit thick add one more tablespoon of aquafaba and process again. Season with more salt if needed.

Transfer the hummus to a bowl and smooth the top with the back of a spoon. Drizzle a little bit more Spotlight™ Oil over the top and garnish with desired ingredients.

*We've tested this recipe with several different brands of chickpeas. Some chickpeas are softer and purée more easily, so they need less aquafaba when processing into hummus. Smaller, more dense chickpeas need more liquid. Start with 2 tablespoons and add more as needed.