

Hummus with beechnut oil

Ingredients required for 4 persons

Preparation time 10 minutes

Difficulty easy

Ingredients

- 400 g canned chickpeas
- 2 cloves of garlic
- 3 EL sesame paste / tahin
- 3 EL vegetable broth
- 2 EL lime juice
- 2 TL Ras el Hanout coconut spice oil
- coriander
- 3 EL beechnut oil



Preparation

Drain chickpeas through a sieve and allow to drip. Peel the garlic. Melt Ras el Hanout coconut spice oil in a pan for two minutes. Mix chickpeas, garlic, sesame paste, vegetable broth, lime juice and the melted Ras el Hanout coconut spice oil in a blender to a smooth mixture. Garnish with fresh coriander and beechnut oil. Serve with pita bread on the side.