



Ultimate Hummus

Basic Tahini Sauce

1 head garlic

3/4 cup lemon juice, from about 3 lemons

2 cups high-quality tahini, preferably Soom brand

1 1/2 teaspoon salt, divided

1/2 teaspoon ground cumin

Ice water, as needed

Hummus

1 cup dried chickpeas, a day before using, soak chickpeas overnight at room temperature with 1 tsp of baking soda and plenty of water

2 teaspoons baking soda, divided

1 1/2 cups basic tahini sauce

1 teaspoon kosher salt

1/2 teaspoon ground cumin

Garnish

Fresh parsley, chopped

Paprika

Who Makes The Best Hummus?

YouTube Channel

aaaaaaaaaaaaaaaaaaaaaaaaAwareHouseChef



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CONTACT

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