

## ◆ HANDLEY CHARDONNAY ◆

### HUMMUS WITH PAPRIKA AND WHOLE CHICKPEAS

½ pound dried chickpeas  
(also called garbanzo beans)  
1 tablespoon baking soda  
6 large garlic cloves, unpeeled  
¼ cup extra-virgin olive oil  
¼ teaspoon ground cumin  
¼ cup sesame tahini, at  
room temperature, stirred thoroughly  
¼ cup tablespoon lemon juice  
Salt

For Garnish:  
1 tablespoon lemon juice  
¼ cup sesame tahini, at room  
temperature, stirred thoroughly  
¼ cup extra-virgin olive oil  
1 tablespoon chopped parsley  
Paprika and cumin for sprinkling  
Reserved cooked chickpeas  
Pita bread, for serving.

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Cover dried chickpeas with 2 inches of water in a bowl, add baking soda, refrigerate overnight. Drain and rinse. Place chickpeas and garlic into a medium saucepan, cover with 2 inches of water, bring to a boil, lower heat, and barely simmer for about 40 minutes, or until soft. Reserve 2 tablespoons of chickpeas, and a cup of the cooking water. Peel garlic cloves.

In a food processor, puree the chickpeas, garlic, olive oil, cumin, tahini, and lemon juice until very creamy. Add some of the cooking water if needed for a smooth consistency. Taste for salt.

Garnish mixture: In a clean processor bowl, combine the lemon juice, tahini, and olive oil, plus salt if needed.

Place the hummus into a serving bowl, make a small well in the middle and pour in the garnish mixture. Sprinkle with parsley and the reserved cooked chickpeas. Sprinkle with ground cumin and paprika.

Serve with pita bread.