

# SPICY HUMMUS & ZAATAR CHIPS

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*By Chef Paola Garduño*



## INGREDIENTS:

- 220 gr tahini
- 185 gr cuaresmeño pepper
- 900 gr chickpeas
- 80 ml lime juice
- 40 gr garlic
- 30 gr cumin
- 130 ml olive oil
- 40 roasted jicama chips
- 50 gr zaatar
- 20 gr sprouts
- 30 gr viola flowers

## PREPARATION:

1. Soak the chickpeas in water for 8 hrs.
2. Once ready, cook until they are soft.
3. Devein the cuaresmeño peppers and roast until they turn black.
4. Blend the chickpea with the tahini in the processor until you get a paste, add the cuaresmeño peppers, olive oil, cumin and lemon; If the mixture is too thick then add a little water to make it lighter.
5. Add a bit of olive oil so it does not stick.
6. Place on the plate of your choice and decorate with a more olive oil, buds and viola flowers.
7. Place jicama chips around the hummus and sprinkle with zaatar.

Makes: 10 servings