**HUMMUS – SPICED CHICK PEAS – PINE NUTS**

**130 g hummus**

**40 g spiced chickpeas**

**10 g toasted pine nuts**

**5 g baby coriander**

**100 g pide**

**HUMMUS**

**250 g dried chick peas**

**12 g baking soda (2X6g)**

**300 g tahini**

**100 g hot water (chick peas cooking water)**

**80 g garlic cloves**

**120 g lemon juice**

**15 g cumin powder**

**1 tsp salt**

**125 g Extra Virgin Olive Oil**

* Soak chickpea over night with 6 g baking soda
* The next day, rinse the chickpeas and place in a pot with water and the remaining 6g of baking soda. Cook until really tender, topping up the water if necessary
* Drain the chickpeas and keep some cooking water
* Bring back the chickpeas in a pot with 100 g of cooking water and the tahini. Mash it and mix together
* In a blender lace all the other ingredient and blend until smooth
* Add into the mushy chickpeas. Mix well and check seasoning
* Then blend the hummus until smooth.
* Place in container with a cartouche on top, let cool down and reserve for service

**TOASTED PINE NUTS**

**200 g pine nuts**

**500 g olive oil**

* **Place olive oil and pine nuts in a pan**
* **Heat up slowly and keep cooking until the Pine nuts are golden brown**
* **Drain the pine nuts and season, reserve for service**

**SPICED CHICKPEAS**

**500 g olive oil from pine nuts**

**20 g cumin seed**

**20 g coriander seed**

**20 g fennel seed**

**10 g black peppercorn**

**30 g garlic clove smashed**

**Lemon peel**

* Place all ingredient in pot and bring to boil
* Keep on very low heat making sure nothing burn
* Let cook for 20 minutes

**10 g smoked paprika**

**5 g salt**

**5 g dried oregano**

**10 g gotchugaru**

**20 g lemon juice**

* Get all the ingredient in a large bowl heat proof
* Pour the hot spice oil trhough a fine chinois on top of the chili spice
* Whisk well

**800 g chickpeas (2 tins)**

* **Add the chick peas in the oil and let cool down completly**

**PIDE BREAD**

**800 g bread flour**

**10 g sugar**

**10 g fresh yeast**

**30 g olive oil**

**10 g salt**

**500 g lukewarm water**

**Sesame seed for topping**