Pomì
O Così. O Pomì.

Chickpea hummus with tomato



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Chickpeas: 230 gr
- Extra virgin olive oil: to taste
- Fresh parsley: to taste
- Garlic: ½ spicchio
- Half a lime:
- Pita bread: 2
- Salt and pepper: to taste
- Sesame: to taste
- Sesame paste: 1 spoonful
- Sweet paprika: to taste

Preparation

1. Blend the chickpeas, salt, pepper, extra virgin olive oil, sesame paste, juice of half a lime, half a garlic clove and ***Pomì Strained Tomatoes*** into a creamy and velvety paste.
2. Add to a sac à poche and leave to rest in the fridge for 5 minutes.
3. In the meantime, heat the pita bread in a pan on a high flame with some extra virgin olive oil, until achieving the right level of crunchiness.
4. Arrange on a dish, garnish with a sprinkling of paprika and sesame, whole chickpeas, fresh parsley, uncooked tomatoes, oil and pepper.

For this recipe we used:

Strained Tomatoes 80 gr

