

Beetroot Hummus

1x 570g jar of chickpeas (drained weight 400g) - drained (reserve water)

2x fresh beetroots, cooked & peeled (300g)

2x garlic cloves (approx. 8g)

Juice of 1 lemon (approx. 35g)

5 tbsp tahini (100g)

2 tbsp extra virgin olive oil (30g)

1 tsp Maldon Sea salt

2 Ice cubes (30g)

Boil the beetroots in salty water for 30-60mins until fork tender. Cool in cold water and peel. Using the Magimix main bowl with the main blade in place, add the chickpeas, cooked beetroot chunks, garlic, lemon juice, tahini, oil & salt and AUTO for 2-3mins, scraping down the sides of the bowl after 30secs. Whilst the Magimix is still running add 1-2 small ice cubes and blend for up to 1 min until the ice has melted. The ice cubes lighten the hummus, and it adds extra creaminess. If a thinner consistency is required, add some of the reserved chickpea water.

