

## Hommus

### Equipment needed –

Colander, food processor, juicer, garlic crusher, measuring cups, measuring spoons, spatula and 3 small serving bowls.

### Ingredients from the Garden –

- 2 cloves of garlic
- 1/3 cup of lemon juice

### Ingredients from the Pantry –

- 2 x 400 gram cans of chickpeas
- ½ teaspoon dried chilli flakes
- 2 tablespoons of olive oil
- Salt and pepper to season

### What to do –

1. Open the cans of chickpeas and empty into a colander over the sink. Rinse well with cold water. Place the chickpeas into the food processor.
2. Peel and crush 2 cloves of garlic and place in the food processor.
3. Juice the lemon. Measure out 1/3 cup of lemon juice and place in the food processor.
4. Measure out ½ teaspoon of dried chilli flakes and add to the food processor.
5. Measure out 2 tablespoons of olive oil and add to the food processor. Add 2 tablespoons of warm water, season with salt and pepper and process until smooth.
6. Transfer the hommus into 3 small serving bowls, sprinkle with some extra dried chilli and a drizzle of olive oil to serve.

### Serves –

- 28 students.