

Roasted cauliflower hummus

Gaggenau Appliance:
Preparation Time: 10 minutes
Cooking Time: 50 minutes
Serves: 8 to 10



Ingredients

1 medium head cauliflower, broken into small florets, approximately 600g
1 tbsp olive oil
1 clove garlic
½ tsp cumin
1 tsp Aleppo pepper
1/3 cup tahini
400g tin chickpeas, drained and rinsed
2 lemons, juiced
2 tbsp olive oil
Sea salt to season

Roasted chickpeas

400g tin chickpeas, drained and rinsed
½ tsp smoked paprika
Salt
Olive oil

Garnish

2 tbsp chilli oil
1 tbsp Aleppo pepper
1 tbsp sumac

Method

Preparation:

1. Preheat oven to Hot air 180°C + 30% humidity.
2. Place cauliflower florets the stainless steel unperforated tray and sprinkle over cumin and Aleppo pepper. Roast for 30 minutes on shelf position 2 until soft and slightly coloured. Remove and cool.
3. Combine all hummus ingredients in a high powered food processor and blitz until smooth. Check and adjust seasoning with extra Aleppo pepper and salt. If required, you can thin out with some extra water.
4. To make the roasted chickpea garnish, turn oven setting to Hot air 200°C. Toss chickpeas in oil, paprika and salt to coat, then place on a lined stainless steel unperforated tray. Roast in oven on shelf position 2 for 25 minutes or until golden and crunchy. Remove and set aside.
5. To serve the hummus, place in a shallow serving bowl and swirl a large spoon through the surface. Drizzle over hot chilli oil, sprinkle over Aleppo pepper and sumac and scatter with roasted chickpeas.