

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## BEETROOT HUMMUS

### Ingredients:

- 1 can chickpeas, drained and rinsed
- 2-3 tablespoons tahini
- 2 medium cooked beetroots, cut into quarters
- 2-3 tablespoons olive oil
- 2 cloves garlic
- ¼ teaspoon salt
- 1 lemon
- ½ teaspoon ground cumin

### Directions:

Step 1: Add beetroots, chickpeas and garlic into a food processor. Process for one minute until ground.

Step 2: Add the remaining ingredients to food processor, and process until creamy. If it is dry or too thick, add more tahini until you like the consistency.

Step 3: Adjust seasonings if needed, adding more salt, olive oil or lemon juice to taste.

Step 4: Refrigerate or serve immediately. This hummus will keep in the fridge for 4-5 days.



## Pair with Estate White

Point phone camera at  
QR Code for more info.

