OTHER

Taste Tint: Smoky Hummus

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Want to taste Tint? We've found super tasty bread spreads in the colors of our lettering! Cheers to our recipe for orange: "Smoky Hummus" (vegan)!



Smoky Hummus at our launch party (c) Carmen Teubenbacher

Ingredients:

- 425 g garbanzo beans, drained and rinsed
- ½ teaspoon salt
- ½ teaspoon ground cumin
- 1 clove garlic, minced
- 450 g roasted red pepper, drained
- 1 tablespoon lemon juice
- 1 tablespoon olive oil

Preparation:

Pour the rinsed chickpeas onto half the area of a kitchen towel. Fold the other half of the towel on top of the beans, and rub them so that the skins start to come off.

Place all of the peeled beans in the bowl of a food processor, along with the salt, cumin, garlic, and roasted red peppers. Turn the processor on to break up the mixture.

With the food processor running, pour in the lemon juice and olive oil, and let the processor run until the mixture is smooth.

Serve with your choice of dipping chips or veggies, and enjoy!



For extra flavor, add some cayenne pepper to this spread (c) Carmen Teubenbacher

Recipe based on tasty.co

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