

HUMMUS WITH GREEN CHILLI & LEMON CHICKPEAS

recipe by Mezmiz

Ingredients for the hummus:

Baking Soda 1 tsp
Garlic 3 cloves (more if you like lots of garlic (we do!))
Lemon juice 3 tbsp or to taste
Tahini 90g
Cumin powder ½ tsp
Salt To taste
Ice cubes 2

For the topping:

Garlic 1 clove, crushed
Green chilli 1 small, finely chopped
Parsley 10 gms, coarsely chopped
Lemon juice 4 tbsp
Extra Virgin olive oil 4 tbsp, plus more to serve
Freshly ground black pepper

About MEZMIZ:

The word Mezmiz loosely translates as eat, talk, drink in Arabic. The idea is to indulge the taste buds, and all the senses by taking in a wide range of aromas and flavours. A complete mezze table is formed when many warm and cold dishes are presented together, as a meal in itself. It is Mezmiz's endeavor to bring to you the authenticity and warmth of a Middle Eastern home.

Method:

1. Soak chickpeas with baking soda overnight in plenty of water. It will double in size. Rinse the chickpeas
2. Cook the chickpeas in a pressure cooker for about 3 whistles. Drain, reserving 100ml of the water.
3. Reserve 50gms of the boiled chickpeas in another bowl.
4. In a food processor add the chickpeas with garlic, lemon juice, tahini, cumin and salt.
5. Process until the mixture is smooth, adding the drained chickpea liquid a little at a time. For the final blend add the ice cubes, this will make the hummus creamier. If hummus is still thick add a little bit of cold water. The hummus will get thicker once it cools down.
6. Taste and adjust seasoning, adding more lemon or salt if needed.
7. Transfer to a bowl and allow it to rest while you do the rest of the steps.
8. Now to dress the remaining chickpeas which we had kept aside. Add all the topping ingredients, season with salt and pepper.
9. Time to plate up: In a serving bowl spoon some of the hummus. Using the back of a spoon make a shallow well. Spoon some of the chickpea mixture over the hummus. Finish with a good drizzle of Extra Virgin Olive Oil.



JUNGLE BIRD RECIPE

A cocktail from MezMiz

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Ingredients :

Bacardi Black 45ml
Campari 15ml
Simple Syrup/sugar syrup 15ml
Pineapple juice 45ml
Lime juice 15ml

Method:

1. Shake all the ingredients with ice in a shaker. Ideally use an old fashioned glass.
2. Fill with ice and pour your mix.
3. Garnish with fresh pineapple or dehydrated pineapple.

Recipe brought
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