



CHEF KENNY WEINTRAUB

Featuring: MULTI-CULTURAL FUSION CUISINE

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MACADAMIA NUT HUMMUS

Ingredients:

- 1.) 1- 15 Oz. Can Garbanzo Beans
- 2.) ¼ Cup Macadamia Nut Paste (Found At Whole Foods)
- 3.) 1 Meyer Lemon Preferably
- 4.) 1 To 2 Cloves Of Elephant Garlic Peeled And Cut Into Small Cubes.
- 5.) ¾ Cup Extra Virgin Olive Oil
- 6.) ½ Cup Canola Oil
- 7.) Sea Salt Or Kosher Salt To Taste
- 8.) ½ Tsp Dry Ground Cumin
- 9.) ¼ Tsp Dry Ground Smoked Paprika
- 10.) ½ Cup Bottled Water

Procedure:

- 1.) Rinse Off Garbanzo Well In A Colander And Place Into A Food Processor.
- 2.) Puree Garbanzo Beans With Macadamia Nut Paste, Garlic, And Water Until A Smooth Paste Appears.
- 3.) Slowly Add Via The Food Tube The Oils And The Juice Of The Meyer Lemon.
- 4.) Add Dry Spices And Pulse A Few More Times. Remove To A Serving Bowl.
- 5.) Serve With Fresh Pita Bread.

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