

LOADED HUMMUS WITH OLIVES, CAPERS, ALMONDS AND SMOKED PAPRIKA

WITH SPIER 21 GABLES CHENIN BLANC



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES
TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

21 Gables

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Creamy hummus is a crowd favourite for vegetarians and meat lovers alike. Top it with all kinds of goodies and a generous amount of extra virgin olive oil to make a show-stopping table centrepiece as a starter or snack. Serve with crudités, crackers, Melba toast or breadsticks.

Note: You'll save some time by using canned chickpeas instead of cooking from dried chickpeas.

INGREDIENTS

Serves 6

2 x 400 g canned chickpeas, drained
1/4 cup (60 ml) tahini/sesame paste
1/3 cup (80 ml) fresh lemon juice
1 small clove garlic, finely grated
salt, to taste
1/2 teaspoon (2,5 ml) ground cumin
15 ml extra virgin olive oil
1/4-1/2 cup (60-125 ml) water

For the topping: (adjust to your preference)

olives
roasted almonds, roughly chopped
toasted sesame seeds
fresh parsley, chopped
fresh dill, chopped
red onion, finely sliced
baby radish, finely sliced/shaved
capers
ground smoked paprika
extra virgin olive oil, for drizzling

To serve: (choose whatever you prefer)

vegetable sticks (carrots, cucumber, broccolini, mange tout, baby corn, etc.)
crackers/Melba toast/breadsticks

METHOD

Make the hummus:

Place all the ingredients except the water in a food processor or high-powered food blender. Mix well. Add water until you have a spreadable, creamy consistency.

Continue to blend until the texture is very smooth — about 5 minutes in total. Taste and adjust seasoning if necessary.

Transfer to a wide bowl and swirl to form a wide surface for the toppings.

Top generously with the toppings and drizzle with olive oil. Serve with crudités, crackers or breadsticks.

TIP: Store hummus covered in the fridge until ready to plate and top. When cold, the hummus texture might be a little stiff. Add a tablespoon of recently boiled water and give it a good stir to loosen up before serving.

Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za



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