

Picandou à Tartiner Olive Oil Houmous



Informations

People : 4

Preparation : 15 min.

Ingredients

- 130 g Picandou à Tartiner
- 2 cloves garlic
- 100 g cooked chick peas
- 60 g tahini (sesame seed puree)
- 10 g raisins
- 50 g extra virgin olive oil O-Med
- Espelette pepper
- A few baby basil leaves

Preparation steps

1. Drain chick peas and put in the food mixer with Picandou à Tartiner and tahini.
2. Peel and de-germ garlic, then chop finely and add to chick peas and cheese.
3. Continue mixing the ingredients as you drizzle in the oil.



4. Add the Espelette pepper and adjust seasoning.
5. Serve houmous in a bowl, decorated with a few baby basil leaves and some rehydrated raisins.
6. Serve well chilled.

? **Tips and Ideas:** This is the perfect recipe to serve with pre-dinner drinks in the summer, along with a few grissini. You could replace the Espelette pepper with mild or hot paprika.