

White Stilton PDO Hartington Hummus with a Hint of Whisky



Informations

People : 4

Preparation : 15 min.

Ingredients

- 200 g White Stilton PDO Hartington
- 3 cl Whisky
- 300 g cooked chickpeas
- 1 garlic clove
- 20 g pine nuts
- Juice of one lemon
- 3 tahini tablespoons
- 3 g ground cumin
- Fine salt, freshly ground pepper
- Fresh thyme or rosemary

Preparation steps



1. In a blender or food processor, blend the chickpeas and the crumbled White Stilton with garlic, lemon juice, tahini, pine nuts, and cumin. Gradually add the Whisky.
2. Blend until you achieve a smooth texture. If the mixture is too thick, you can add a little more Whisky to reach the desired consistency.
3. Adjust the seasoning as needed and stir.
4. Serve the White Stilton hummus decorated with a few pine nuts and a sprig of fresh rosemary or thyme.

? **Tips and Ideas:** Accompany your hummus with crackers, vegetables cut into sticks, or slices of pita bread.