



## Australian (Lemon Aspen) Hummus

250g drained and hulled cooked chick peas  
(this is all of the peas from a 400g can – reserve the remaining liquid)  
2 large cloves fresh garlic  
2 tbs quality extra virgin olive oil

40ml fresh lemon juice  
1 tbs tahini  
2 tsp lemon aspen powder  
60mL of the reserved chick pea liquid  
Salt and pepper to taste

Combine the ingredients (except the salt and pepper) in a kitchen blender and work into a smooth paste.  
Season with salt and pepper to taste and add more liquid if the paste is too thick.  
Garnish with a sprinkle of paprika and an olive and serve with wedges of fresh warmed Lebanese bread.

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