Roasted Beet Hummus

Ingredients

- 2 medium beetroots, washed and trimmed
- 1 tin (400g) chickpeas, drained and rinsed
- 2 tbsp tahini
- 1 clove garlic, minced
- Juice of 1 lemon
- 2 tbsp olive oil, plus extra for roasting
- ½ tsp ground cumin
- Salt and pepper, to taste
- Water, as needed

Directions

1. Roast the Beetroots.
2. Preheat the oven to 200°C (180°C fan/gas mark 6).
3. Wrap the beetroots in foil with a drizzle of olive oil and roast for 45–60 minutes, until tender.
4. Allow to cool, then peel and chop into chunks.
5. Blend the Ingredients
6. In a food processor, combine the roasted beetroot, chickpeas, tahini, garlic, lemon juice, olive oil, cumin, salt, and pepper.
7. Blend until smooth, adding water a tablespoon at a time if needed to reach the desired consistency.
8. Serve and Enjoy
9. Spoon into a serving bowl, drizzle with olive oil, and garnish with fresh herbs or sesame seeds if desired.
10. Serve with warm pita, vegetable sticks, or as a spread.