

Peas with Garam masala vinaigrette, chickpea hummus in olive oil, crunchy tortillas - Verson virtual workshop

Recipe for 2

Description

Simple, fresh, efficient and an all around fun recipe that will make everyone happy.

Note

You can use any peppers and seasoning you want for the peas.

Ricotta cheese adds a splash of happiness.

Crostinis or Wontons are welcome instead of the tortillas.

Ingredients

Green peas

- 100 Gr Peas
- 2 Tbsp Olive oil
- 1 Tbsp White balsamic vinegar
- 0.50 Tsp Tabasco
- 0.50 Tsp Garam masala
- 0.50 Unit(s) Lime juice

- Salt and pepper
- Olive oil

Yogurt

- 0.50 Unit(s) Lemon juice
- 75 Gr Chickpea box 398 ml
- 1 Dash(es) Olive oil

- Salt and pepper
- Olive oil

Garnish

- 6 Unit(s) Tortilla
- 1 Unit(s) Lemon zests
- 1 Unit(s) Green onion

- Salt and pepper
- Olive oil

Preparation

- Preparation time **20.00 mins**
- Resting time **15.00 mins**

Before the Class

Bring to a boil a pot of salted water and cook the peas for 5 to 8 min. Taste to make sure they re cooked. Drain and pour in ice cold water to fix the color.

Remove cilantro leaves from the stems.

Press the lime juice.

You will need 2 big bowls and 2 spoons for this recipe.

Prep

In a bowl, mix with a whisk white balsamic vinegar or apple cider with olive oil.

Add the hot sauce and the curry powder or cumin.

In another bowl with the peas, pour 2 large spoons of the vinegar dressing and let infuse in the fridge.

Hummus

Strain the chickpeas.

In a mixer, put in the chickpeas, olive oil and lemon juice and mix until silky smooth. Season with salt and pepper, mix again and taste !

Dressing

In a bowl, make a nice line with the hummus all around the inside of the bowl, then put in your green peas with their vinaigrette.

On the side the green peas put your tortilla chips.

Sprinkle some pepper and olive oil on your masterpiece and there you have it !

Bon appétit!