

White bean hummus with Matcha tea and toasted sesame seeds, garlic crostini |

Recipe for 12 tapas

Description

A colourful, tasty dip that's out of this world!

Note

In this recipe, the white beans can be replaced by chickpeas.

Ingredients

Hummus

- 1 Can(s) White beans (540ml)
- 6 Gr Matcha tea
- 1 Clove(s) Garlic
- 30 Ml Lemon juice
- 1 Tsp Roasted sesame oil
- 1 Tbsp Tahini
- 1 Tsp Ground fennel seeds

Crostini

- 24 Thin slice(s) Baguette
- 2 Clove(s) Garlic
- 30 Ml Olive oil
- 1 Tsp Espelette pepper

Preparation

- Preparation time **10 mins**

Hummus

Peel the garlic and remove the germ.

Pour the drained beans into a blender or food processor. Add the rest of the ingredients once they have been lightly processed.

Run the blender quickly, making sure your hummus is smooth. You can adjust the texture by adding water (or olive oil) if you like it more liquid.

Finalize the seasoning with salt, pepper or espelette pepper.

Crostini

Peel and chop the garlic.

Place baguette slices on a baking sheet. Season with olive oil, garlic, Espelette pepper and fleur de sel. Bake until golden brown. Leave to cool.

Bon appétit!