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# Hummus with roasted garlic, Greek Feta PDO and Grana Padano PDO



by **Chef Wei Shan Tan**

Serves: 4

Preparation time: 15 minutes

Cooking time: 15 minutes

## INGREDIENTS

30ml	Huile d'olive extra vierge	 Organic	France	
30g	Φέτα / Feta	 PDO	Greece	
30g	Grana Padano	 PDO	Italy	
400g	Chickpeas	 Organic	Lithuania	
80g	Butter		Ireland	
To taste	Paprika		Hungary	
5g	Sea salt flakes		Cyprus	
20 pieces	Toast/Bread		Other	
50g	Tahini		Other	
30g	Lemon juice		Other	
5g	Chives		Other	
5g	Parsley		Other	
To taste	Pepper		Other	
5g	Garlic		Other	
To taste	Water			



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

## DIRECTIONS

### PREPARATION

- 01 Pre-heat oven at 180°C. Place garlic on a piece of thin foil and drizzle with huile d'olive extra vierge, wrap garlic in the foil and place it in the oven at 180°C for 25-35 minutes or till it entirely softened.
- 02 In the food processor, place chickpeas, tahini, garlic, Φέτα / Feta, Grana Padano, herbs, paprika and lemon juice.
- 03 Puree mixture in a food till it is smooth, slowly drizzling huile d'olive extra vierge through the top.
- 04 Continue pureeing till hummus is smooth and creamy.
- 05 Ensure that the butter is soft, spread evenly on the bread and toast till golden brown.

### ASSEMBLY

- 01 Place the hummus on the plate, drizzle with huile d'olive extra vierge, add a pinch of sea salt flakes, pepper, herbs and paprika.
- 02 Place the toast on a plate.

## EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.

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