

Less than 45 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2-3 bulbs garlic
- Glug olive oil
- 2 tubs (120g each) PnP hummus
- Salt and milled pepper
- 1 loaf sourdough or ciabatta bread, sliced and toasted
- 2 Tbsp (30ml) dukkah (or toasted, chopped cashew nuts with a pinch of cumin)

For serving:

- 1 packet (200g) asparagus or green beans, grilled
- ½ jar (100g) marinated artichokes (optional)
- Shaved cold meat (optional)

Method:

1. Preheat oven to 200°C.
2. Cut tops off garlic bulbs just enough to expose cloves.
3. Drizzle with oil and wrap in foil.
4. Grill for 25-30 minutes until golden and soft.
5. Squeeze out garlic pulp and blitz with hummus. Season.
6. Spread hummus on toasts and sprinkle with dukkah.
7. Serve on a platter with asparagus, artichokes and salami, if using.

Complete your date night with this drink, main and dessert:



Vanilla and granadilla rum cocktails



Creamiest wild mushroom risotto



Chocolate brownie cookies