

Less than 1 hour

Makes about 2 cups

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 tin (400g) chickpeas, drained
- ¼ cup (60ml) tahini
- 2 tsp (10ml) each ground cumin and ground coriander
- Juice (60ml) and grated peel of 1 lemon
- ½ cup (125ml) olive oil

For serving:

- 2 Tbsp (30ml) dukkah
- 2 Tbsp (30ml) olive oil

Method

1. Combine chickpeas, tahini, cumin, coriander, and lemon juice and grated peel.
2. Pour in olive oil in a thin stream while blitzing.
3. Serve sprinkled with dukkah and a drizzle of olive oil.

[Browse more sides and salads recipes here.](#)