

Recipes



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Chickpea and Sesame Dip from: "Mediterranean Cookery" by Claudia Roden

4 oz. chickpeas, soaked for a few hours juice of 2 lemons

3 tablespoons tahini 2 garlic cloves, crushed

Salt

Garnish:

1 tablespoon olive oil

1 teaspoon paprika

A few sprigs of parsley, finely chopped

Drain the chickpeas and simmer in fresh water for about an hour or until tender. Reserve the cooking water.

Process the chickpeas in a blender with the lemon juice, tahini, garlic and salt and enough of the cooking liquid to obtain a soft creamy consistency.

Serve on a flat plate, garnished with a dribble of olive oil, a dusting of paprika and a little parsley.