

*Chef Jon's
Recipe of the Month*

WHITE BEAN HUMMUS:

RECIPE

- 500g dry white beans
- 1 X small onion cut in half
- 1 head of garlic
- 1 carrot peeled and cut in half
- 1 TSP chopped rosemary
- 1 litre of water
- 200g tahini
- 200ml sesame oil
- Salt & white pepper
- Lemon juice to taste



METHOD

- Soak beans for 4-6 hours.
- Cut the top off the garlic, drizzle with oil, put on an oven tray and cover with foil - roast for 25 mins at 170°
- Drain off beans & rinse well, then cook in cold water with onion, carrot, and rosemary.
- Bring to a boil and then simmer for 35-40 mins until beans are cooked.
- Add salt and mix, drain half the liquid, remove the carrot, and blend everything else until smooth.

*Available in the restaurant
this month. Book online.*