



The Creamiest Homemade Hummus You'll Ever Try

Description

This ultra-creamy, authentic hummus recipe is packed with flavor and easy to make at home. With a perfect balance of tahini, lemon, and spices, it's smoother and tastier than store-bought versions!

Ingredients:

- 1 can (15 oz) chickpeas, drained and rinsed
- ¼ cup fresh lemon juice (about 1 large lemon)
- ¼ cup tahini (high quality for best flavor)
- 1 small garlic clove, minced
- 2 tablespoons extra virgin olive oil, plus more for serving
- ½ teaspoon ground cumin

- ½ teaspoon salt, or to taste
- 2-3 tablespoons cold water
- ½ teaspoon baking soda (for extra smoothness)
- Paprika and chopped fresh parsley for garnish (optional)

Instructions:

1. **Prepare the chickpeas:** If using canned chickpeas, drain and rinse them well. For extra creaminess, boil them for 10 minutes with ½ teaspoon baking soda. This softens them and helps remove the skins.
2. **Blend tahini and lemon juice:** In a food processor, blend the tahini and lemon juice for 1-2 minutes until light and creamy. This step is crucial for achieving a fluffy texture.
3. **Add the garlic, olive oil, cumin, and salt:** Blend again for 30 seconds until well combined.
4. **Incorporate the chickpeas:** Add half the chickpeas and blend for 1 minute. Add the remaining chickpeas and blend for another minute.
5. **Adjust consistency:** With the food processor running, drizzle in 2-3 tablespoons of cold water until the hummus is smooth and creamy.
6. **Serve:** Transfer to a bowl, drizzle with extra olive oil, and garnish with paprika and parsley. Serve with warm pita, fresh veggies, or as a spread!