

## Hummus with black chickpeas & aubergine (for 4 serves) (with scent of mint)

### Ingredients

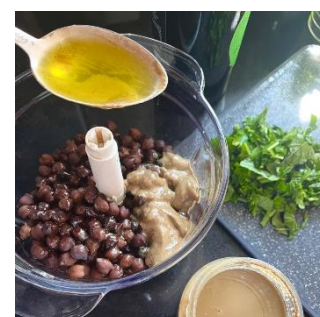
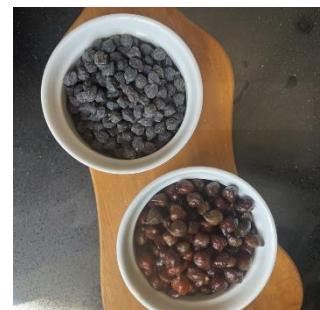
- ♥ 2/3 cup black chickpeas (comes from Puglia, cece nero)
- ♥ 2 t.s. wholegrain tahini
- ♥ 4 t.s. extra virgin olive oil (EVOO) for the hummus & 2 t.s. for serving
- ♥ 15-20 fresh mint leaves & handful parsley with stems, coarsely chopped
- ♥ sea salt & black pepper to taste
- ♥ juice of 1/2 lemon
- ♥ 1 aubergine, baked & skin discarded
- ♥ 2 t.s. finely chopped mint & parsley, 1 t.s. sumac, for serving

### Preparation steps

- ♥ Soak the chickpeas for 24 hours and boil them for about 2-2,5 hours with a tablespoon of EVOO for richer taste. Once they turn soft inside, remove the pot from fire. Keep the water for the hummus preparation
- ♥ Move the boiled chickpeas in a blender and add all the remaining ingredients +1/3 of the boiling water
- ♥ Blend until getting a tender cream and add another 1/3 of the water. Puree again until getting an aerated light texture. It is important that the hummus is not liquid, thus be cautious with the addition of water
- ♥ Finely chop the aubergine and join it with the hummus in a serving bowl. Mix well with a spoon

Serve with more fresh herbs, sumac and EVOO. Decorate with full grain sesame (when roasted on the pan it gets a more expressive flavour)

We may join the veggie in the blender and purée together with the ready hummus for a more homogeneous cream, as per individual preference



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