

## Hummus with pumpkin, sage & orange (for 4 serves) (with scent of rosemary)

### Ingredients

- ♥ 2/3 cup chickpea, soaked overnight
- ♥ 2 t.s. wholegrain tahini
- ♥ 250 g pumpkin, diced and baked with the herbs, EVOO & a finger of water
- ♥ 10 springs of fresh rosemary, 10 fresh sage leaves (dried herbs is also a great option) + a few for decoration
- ♥ 4 t.s. extra virgin olive oil (EVOO) for the hummus, 2 t.s. for baking, 2 t.s. for serving
- ♥ sea salt & white pepper to taste
- ♥ juice of ½ orange

### Preparation steps

- ♥ Boil the soaked chickpea for 2-2,5 hours until soft. Keep the water. Add a spoon of extra virgin in the boiling pot from start, for richer flavour of the legume
- ♥ Bake the pumpkin at 180 C for about 30 min.
- ♥ Place all the ingredients in a blender with 1/3 of the chickpea water
- ♥ Purée until obtaining a tender cream and add another 1/3 of the water. If needed add some more liquid for a creamy (not liquid hummus)

Serve with some sage leaves and EVOO drizzles. Some pumpkin cubes can be kept for decoration

Early harvests with green, herbaceous, fresh notes are a great fit for this dish. Medium & high pungency EVOOs are recommended (e.g. Casaliva, Chalkidiki, Tonda Iblea, Hojiblanca, Picuda, etc). Traditional harvests of Koroneiki & Picual with scents of olive leaf and dried herbs are a good fit too, yet missing on adding some freshness to the hummus



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