



Secret Foodies Recipes

Beetroot Hummus

Our recent Big Fat Greek Feast dinner had people unbuttoning their pants and rubbing their bellies in satisfaction at the end of their meal. One recipe we knew we had to get our hands on was the vibrant beetroot hummus! The brains behind this delicious dip and other Greek delights are Zeus Streek Greek, a popular restaurant that was started by a group of Greek mates wanting to bring Greek street food style dining to Australia. From what started as one humble restaurant in Drummoyne quickly grew and they now have several restaurants across Sydney, their Rosebery store being their latest venture.

Ingredients

200g dried chickpeas (soaked overnight)
4 cloves of garlic
2 lemons, juiced
75g tahini paste
50ml extra virgin olive oil
1 large beetroot
1tsp ground cumin
Salt flakes to season

Method

1. Drain the chickpeas, bring to boil and simmer with the garlic for approximately 45mins or until completely cooked. Remove chickpeas, keep the cooking water.

2. Boil, simmer and cook the beetroot for approximately 1 hour or until completely cooked. Peel off the skin, roughly chop and blend in a food processor, adding a little water if too thick.

Keep the puree to the side.

3. In a food processor blend the chickpeas with the tahini, olive oil, cumin and lemon juice.

Use a small amount of the cooking liquid to bring it to a creamy consistency.

4. Remove from the bowl and mix with the beetroot puree. Season with salt flakes and drizzle a little more extra virgin olive oil.

If you're a lover of all things Greek and want to read the full story of this Greek Feast click here:

<http://secretfoodies.com.au/past-events/zeus-street-greek>