Orange Hummus

Ingredients

1 x 420g cans chickpeas
3/4 tablespoons olive oil
1 1/2 large oranges, rind finely grated, juiced 1/3 cup
2 garlic cloves, crushed
1/2 tablespoon ground cumin
Pinch of cayenne pepper
1 tablespoons tahini

Method

1. Zest the oranges and juice them.
2. Wash the chickpeas under running cold water and set aside to drain.
3. Crush the garlic.
4. Put all ingredients into a food processor and blitz until smooth. Season with salt and pepper. Serve