



Hummus

I was taught to make hummus by a Cypriot friend's grandmother and her recipe produces a wonderfully smooth, creamy result. Nene insisted that you should remove the skin from the chickpeas to make a really smooth hummus. I find it quite therapeutic popping them out of their little casings, but you can leave them on if you prefer a coarser texture or are short on time. I don't add garlic to my hummus, but you can if you like, though it's best used within a day or 2 in that case; otherwise it lasts for up to a week, covered in the fridge. Serve with a glass or 2 of raki or arak.

Makes about 1½ cups

INGREDIENTS

- 400g canned chickpeas
- 60ml tahini, or more to taste
- 60ml extra virgin olive oil, plus extra for drizzling
- 40ml lemon juice, or more to taste
- Salt flakes, to taste
- Aleppo pepper flakes, for sprinkling



METHOD

1. Drain chickpeas and rinse well.
2. Press each chickpea gently between thumb and forefinger to remove skin.
3. Use a stick blender or small food processor to blend to a puree.
4. Add tahini, oil, lemon juice and salt and process until smooth, adding 1-2 tablespoons of cold water to give a thick, creamy consistency.
5. Taste and add more lemon juice, salt or tahini if you like.
6. Transfer to a wide bowl, spreading it out as much as possible.
7. Top with a drizzle of oil and a sprinkle of Aleppo pepper.