

Double-Tahini Hummus (Lebanon)

Ingredients

- 8 ounces dried chickpeas (about 1 cup)
- 1 tablespoon baking soda
- 7 large cloves garlic, peeled
- ½ cup extra-virgin olive oil, divided
- 1/2 cup cold tahini (see Tip), divided
- ¼ cup fresh lemon juice plus 1 tablespoon, divided
- 1 ½ teaspoons kosher salt
- ¼ teaspoon ground cumin, plus more for garnish
- Paprika for garnish
- ¼ cup chopped flat-leaf parsley

Directions

- Step 1
Place chickpeas in a medium saucepan and cover with 2 inches of water; stir in baking soda. Soak overnight. (Alternatively, to quick-soak: Bring the chickpea mixture in the saucepan to a boil. Boil for 2 minutes. Remove from heat, cover and let stand for 1 hour.)
- Step 2
Drain the chickpeas and rinse well. Rinse out the pan. Return the chickpeas to the pan and cover with 2 inches fresh water. Add garlic. Bring to a boil. Keep at a rolling boil until the chickpeas are tender and almost falling apart, 25 to 40 minutes.
- Step 3
Reserve about 3/4 cup of the cooking water, then drain the chickpeas. Set aside 2 tablespoons of the prettiest chickpeas for garnish. Rinse the remaining chickpeas and garlic and set the colander over a bowl. Refrigerate the chickpea mixture, reserved cooking water and pretty chickpeas separately overnight.
- Step 4
The next day, combine the chickpeas, 6 of the garlic cloves and 1/2 cup of the reserved cooking water in a food processor (or blender) with 1/4 cup each oil, tahini and 1/4 cup lemon juice, salt and cumin. Process until creamy. Transfer to a serving bowl. Puree the remaining 1/4 cup each oil and tahini with the remaining garlic clove, 2 table-spoons of the cooking water and 1 tablespoon lemon juice until smooth.
- Step 5

Make an indentation in the center of the hummus and spoon in the tahini-lemon mixture. Sprinkle the hummus with cumin and paprika, if desired. Garnish with the reserved whole chickpeas and parsley.

Tips

Make Ahead Tip: Cover and refrigerate hummus (without garnishes) for up to 5 days. Garnish just before serving.