



HUMMUS

GRILLED VEGETABLES

Ingredients:

1 tin of chickpeas
5 tbsp tahini
1 lemon
1 tsp cumin
1 tbsp olive oil
1 garlic clove
1 pepper
½ courgette
1 red onion
30 g pine nuts
EldurApi dessert spices

Supplies:

Shichirin
Binchotan
Teppanyaki plate
tweezer
Blender/kitchen machine

PREP TIME

Light a medium amount of Binchotan, open the sliders of the Shichirin two-thirds of the way and let it reach a good temperature. Place the Teppanyaki plate on the Shichirin.

PREPARATION

Cut the pepper, courgette and red onion into large pieces. Add a dash of olive oil and massage the vegetables. Place the vegetables on the plate and grill for 15 minutes. When the vegetables are nicely roasted, they are ready.

Meanwhile, start with the hummus. Drain the chickpeas and add to the blender along with the tahini, cumin and garlic. Add the lemon rind and squeeze half the lemon over the chickpeas. Blend to a smooth puree. Add a dash of water or oil if necessary if the hummus is a little dry. Add salt, pepper and dessert spices to taste.

Kamado set up:

Direct heat

Serve the grilled vegetables on top of the hummus and finish with the pine nuts.