

Smoked Almond Hummus - With vincotto

This recipe is from a contributor and is her adaptation of a recipe from one of her favourite cookbooks. You may not be able to find almonds that have been actually smoked. However, you should be able to find 'smoked almonds' that use smoke essence or flavouring and they work fine. You will need a blender of some sort to break up the almonds. The dip has a distinctive taste and is very moreish.

For the dip:

- 1/2 cup smoked almonds plus more for serving
- 400 g can of chickpeas (drained & rinsed)
- 1/4 cup lemon juice
- 1 tbsp tahini
- 1 clove of garlic, crushed
- 1/3 cup water
- salt and black pepper
- 2 tbsps chopped dried currants
- vincotto or balsamic
- lovely olive oil



Method:

Using a hand-held wand or food processor, whiz the almonds first to try and break them up somewhat.

Add the chickpeas, lemon juice, tahini, garlic, water and salt and pepper.

Blend until you have a smooth thick paste, adding more water if needed.

Taste and adjust for tahini, lemon juice and salt and pepper as required.

Spoon into a suitable bowl. Drizzle with oil and vincotto (or balsamic). Garnish with the currants and some chopped almonds. Serve with crackers, bread or pita chips.

Serve:

Serves 8 to 12.

Equipment:

Blender and serving dish.

Difficulty and Time:

Not difficult (2/5). 15 to 20 minutes to prepare.

Notes and variations:

- Vincotto is a condensed grape extraction. Use it if available. Balsamic vinegar will give a different, but equally acceptable result.