

OLIVE HUMMOUS





OLIVE HUMMOUS

Preparation time: 10 minutes

Cooking time: nil

Makes: 500g

- 1 cup black olives
- 4 cloves garlic
- 1 tsp capers
- 2 tsp ground cumin
- 1 tsp ground coriander seed
- 4 sprigs thyme leaves
- ½ cup extra virgin olive oil
- finely grated zest and juice of 1 lemon
- ½ cup unhulled tahini
- sea salt flakes and freshly-ground black pepper

1 Combine the olives, garlic, capers, spices, thyme and oil in a food processor and puree until smooth. Add the zest, juice and tahini, pulse several times, season with salt and pepper.