

Arabian Spiced Hummus

NOVATION® 5600 functional native waxy maize starch

- Clean label cold water swelling viscosifier
- Moderate process tolerance

Chickpea Flour

- Whole chickpea replacement for hummus application
- Enhances the overall taste

Ingredients	%
Water	72.54
Tahini Paste	12.00
Chickpea Flour	9.00
NOVATION® 5600 Starch	2.00
Lemon Juice	2.00
Sugar	1.00
Salt	1.00
Ground Cumin	0.35
Black Pepper	0.07
Garlic Powder	0.04

Nutrition Facts	
Serving size	(100g)
Energy	109kcal / 452kj
Fat	7.7g
of which saturates	1.1g
Carbohydrate	7.9g
of which sugars	1.3g
Protein	3.8g
Salt	1.07g



Preparation :

1. Pour water and lemon juice into Thermomix
2. Mix flour and spices with liquids in the Thermomix on speed 3 for 1 minute
3. Heat to 90°C and hold for 6 minutes on speed 2
4. Cool down to 20°C on speed 1
5. Premix starch with tahini paste to create a homogenous mass with a whisk
6. Add tahini and starch paste while mixing at speed 4 until well distributed
7. Keep refrigerated