

Beetroot 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	57.54
Beetroot Juice	15.00
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	110kcal / 458kj
Fat	7.7g
of which saturates	1.2g
Carbohydrate	9.2g
of which sugars	7.2g
Protein	4.0g
Salt	1.08g

Preparation :

1. Pour water, beetroot juice 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 (2 minutes)
7. Cold fill and keep refrigerated

