

## Clean Label Chickpea 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	62.70
Tahini Paste	12.00
Rapeseed Oil	10.00
Chickpea Flour	8.00
Lemon Juice	3.00
NOVATION® 5600 Starch	1.40
Sugar	1.00
Salt	1.00
White Wine Vinegar (10%)	0.44
Ground Cumin	0.35
Black Pepper	0.07
Garlic Powder	0.04

### Preparation :

1. Dissolve the pulses with the water, lemon juice, vinegar and the spices in the Thermomix (speed 3)
2. Cook the pulse flour for 6 minutes at 90°C
3. Cool down the cooked paste (20°C)
4. Increase the speed to 6 and slowly add the oil (if the recipe incorporates oil)
5. Mix the starch with the tahini to create a paste with a whisk
6. At speed 4, slowly add the tahini and starch. Once all the tahini is incorporated and mixed, stop the process

