



Starter



4 servings



10 minutes



Low difficulty

PREPARATION

1. Rinse and drain the chickpeas.
2. Peel the garlic and squeeze the half lemon.
3. Take the chickpeas, the water, the olive oil, the [Bras del Port Eco sea salt](#), the garlic, the lemon juice and the cumin and mix them well until getting a homogeneous mixture without lumps.
4. Serve the hummus in a bowl and decorate with some sweet paprika, chopped chives, a dash of olive oil on top, sesame and [Bras del Port Sea Salt Flakes](#).
5. Serve with carrot sticks or crispy sticks.

Ingredients (4 servings):

- 400 g canned chickpeas ready to use
- 60 ml water
- 60 ml extra virgin olive oil
- A clove of garlic
- The juice of half a lemon
- 1 teaspoon of tahini (a paste made from sesame seeds)
- Cumin
- Sweet paprika
- Chive
- Sesame seeds
- [Bras del Port Eco fine sea salt](#)
- [Bras del Port Sea Salt Flakes](#)