Fattet Hummus with Paratha & Spiced Yoghurt

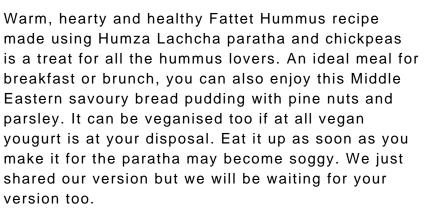


Prep time: 30 Minutes Cook time: 45 Minutes



Serves: 4

Vegetarian



Featured product

Ingredients:

- 2 Humza Lacha Parathas
- 1½ cups dried chickpeas (soaked overnight with 1 tsp baking powder then drained)
- 1/2 cup extra virgin olive oil
- ¾ cup pine nuts
- 1 cup plain (full-fat yogurt)
- 3 tbsp minced mint
- ¼ tsp paprika
- 2 cloves garlic (minced)
- 3 tbsp unsalted butter (browned)
- Kosher salt (to taste) and black pepper (freshly ground)

Method:

- 1. In a large saucepan, combine water and chickpeas and boil until tender, about 30 minutes.
- 2. Drain half of chickpeas and transfer to a shallow dish. Make hummus out of remaining chickpeas.
- 3. Preheat oven to 210° C.
- 4. Toss Humza Lacha Paratha with oil, on a skillet until golden and crisp. Cut and keep it aside.
- 5. Heat remaining oil over mediumhigh. Cook pine nuts until golden for about 4–5 minutes; set aside.
- 6. Stir yoghurt, mint, paprika, garlic, salt, and pepper in a bowl and drizzle over Parathas.
- 7. Top with pine nuts; drizzle with brown butter and serve with chickpeas.