



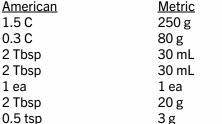


Yield: 16 servings

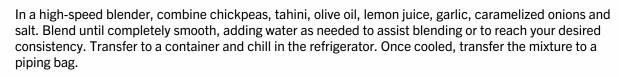


Hummus











Dal



<u>American</u>	<u>Metric</u>	<u>Ingredients</u>
0.75 C	150 g	Urad Dal
1.5 C	360 mL	Water
0.25 tsp	1.5 g	Kosher Salt



Soak the dal in hot water for 15-30 minutes. Once soaked, drain and add to a pot with water and salt. Cook over medium heat, partially covered, for 25 minutes or until tender. Allow to cool, then reserve.



Assembly



<u>American</u>	<u>Metric</u>	<u>Ingredients</u>
16 ea	1 ea	Masdeu Carrot Cornet (589038)
8 oz	1 ea	Hummus
16 ea	1 ea	Garlic Chip
16 ea	1 ea	Crispy Chickpea
16 ea	1 ea	Pickled Shallot



16 ea 1 ea Coriander Flower 16 ea 1 ea **Pickled Carrot** 1 Tbsp Cooked Dal 15 g



To assemble, generously fill each Carrot Cornet (589038) with Hummus. Top with a garlic chip, 1/8 tsp of Dal, shallot, carrot, and chickpea. Garnish with coriander flowers and serve immediately.









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