



Tahini Hummus Carrot Cornet

Yield: 16 servings



Hummus

<u>American</u>	<u>Metric</u>
1.5 C	250 g
0.3 C	80 g
2 Tbsp	30 mL
2 Tbsp	30 mL
1 ea	1 ea
2 Tbsp	20 g
0.5 tsp	3 g
5 Tbsp	75 mL

<u>Ingredients</u>
Rinsed and Cooked Chickpeas
Tahini, Smooth
Extra Virgin Olive Oil
Fresh Lemon Juice
Garlic Cloves
Caramelized Onions
Fine Sea Salt
Water



In a high-speed blender, combine chickpeas, tahini, olive oil, lemon juice, garlic, caramelized onions and salt. Blend until completely smooth, adding water as needed to assist blending or to reach your desired consistency. Transfer to a container and chill in the refrigerator. Once cooled, transfer the mixture to a piping bag.

Dal

<u>American</u>	<u>Metric</u>
0.75 C	150 g
1.5 C	360 mL
0.25 tsp	1.5 g

<u>Ingredients</u>
Urad Dal
Water
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>
16 ea	1 ea
8 oz	1 ea
16 ea	1 ea
16 ea	1 ea
16 ea	1 ea
16 ea	1 ea
16 ea	1 ea
16 ea	1 ea
1 Tbsp	15 g

<u>Ingredients</u>
Masdeu Carrot Cornet (589038)
Hummus
Garlic Chip
Crispy Chickpea
Pickled Shallot
Coriander Flower
Pickled Carrot
Cooked Dal



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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