

HUMMUS WITH WHIPPED
FETA AND CHILI OIL

Recipe by Platingsandpairings.com

PAIR WITH:
"NAPA VALLEY CARNEROS"
PINOT NOIR



INGREDIENTS

HUMMUS

- 3 cloves garlic
- 2 cups canned chickpeas (drained (reserve the liquid))
- ½ teaspoon salt
- ¼ cup tahini
- ¼ cup lemon juice
- 2 Tablespoons chickpea liquid (or water)

WHIPPED FETA

- 4 ounces feta cheese
- 1 Tablespoon olive oil
- 2 teaspoons freshly squeezed lemon juice
- 1-3 Tablespoons heavy cream

FOR SERVING

- 1 Tablespoon chili oil (or to taste)

PREPERATION

- Turn on a food processor or blender and toss in the garlic through the lid.
- Process until minced.
- Add the rest of the ingredients and process until smooth.
- Transfer the hummus to a serving bowl.
- To the now empty food processor or blender, add all of the whipped feta ingredients (start with 1 TSBP cream) and blend until smooth and airy.
- If you find the mixture too thick, add a bit more heavy cream.
- Spread this mixture over the hummus.
- Serve with a drizzle of chili oil and enjoy.