

## Roasted Red Pepper Hummus



By Chef Amanda DeLaura

I've just pulled the rosemary focaccia out of the oven and the steam spews off of the crisp crust as the hot baking sheet hits the cold counter. My guests are due in thirty minutes and I'll cut into the focaccia right before serving it with olive tapenade and roasted red pepper hummus. I've never gone back to buying store bought hummus after learning to make it on my own. It's a fast show stopper. Trust me, your guests won't be disappointed. Bon appétit to you and your table!

Makes 6 servings

### **Ingredients:**

- 1 can chickpeas (14 oz)
- 1 red bell pepper
- 3 Tbsp olive oil
- 2 1/2 Tbsp water
- 2 Tbsp tahini
- 1 1/2 Tbsp lemon juice
- 2 tsp ground cumin
- 2 cloves garlic
- 3/4 tsp pink salt

**Directions:**

1. Preheat your oven to broil and broil the pepper for twenty minutes, flipping the pepper at the ten minute mark. Be sure to watch your pepper as broil settings vary in temperature. Once the pepper is charred and blackened, remove from the oven and place it in a paper bag. Crimp the edges and let cool for ten minutes. Take the pepper out of the bag, peel and remove all of the seeds from the inside. Chop into small pieces and place them in a food processor.
2. Add all of the remaining ingredients and process until very smooth and silky, scraping down the sides of the container two to three times. Be patient as this will take several minutes.
3. Once you've reached a smooth and silky texture, transfer the hummus into a bowl and garnish with extra virgin olive oil, Malden salt, and ground cumin or paprika.