

Hummus with Hen of the Woods



Ingredients

- 1 cup pine nuts
- 1 tsp. extra-virgin olive oil, plus more
- Canola oil, for frying
- 1 lb. thinly sliced mushrooms, preferably hen of the woods or oyster
- Kosher salt, to taste
- ¼ cup fresh lemon juice
- 2 cloves garlic, roughly chopped
- 12 oz. tahini (available at Amazon)
- 6 cups canned chickpeas, rinsed
- 1 tsp. ground cumin
- 1 tbsp. finely chopped parsley
- Paprika, to garnish

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)
- See Also [Hummus](#)

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Directions

1. Heat oven to 300°.
2. Toss pine nuts and olive oil in a bowl until evenly coated. - Transfer to a baking sheet; bake, stirring occasionally, until golden brown, about 10 minutes. Set aside.
3. Pour canola oil to a depth of 2" in a 6-qt. Dutch oven; heat over medium-high heat until a deep-fry thermometer reads 350°. working in batches, add mushrooms, and fry until crisp, about 4 minutes. Transfer to paper towels to drain and season with salt.
4. Make the hummus: Process lemon juice and garlic in a food processor until smooth. Add tahini, chickpeas, cumin, and salt; purée.
5. Spread on bottom of a serving dish, forming a shallow well in center; fill well with mushrooms and pine nuts. Sprinkle with parsley and paprika, and drizzle with olive oil.

[mushrooms](#), [tahini](#), [dip](#), [hen of the woods](#), [pine nuts](#), [oyster mushrooms](#), [chickpeas](#)

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