

Texas Hill Country Olive Co.

EASY WHITE BEAN HUMMUS

with Infused Texas Olive Oil of choice

Ingredients:

- A large, minced clove of garlic
- 1 19-ounce can of dried cannellini beans.
- 1/4 cup of tahini
- 1/4 cup of lemon juice
- 1/2 teaspoon of ground coriander
- 1/4 cup of Infused Olive Oil
- Salt according to taste
- Water



Directions:

1. Fresh squeeze the lemon juice. Pour out the can of cannellini beans and rinse and dry them in a bowl. Peel the garlic and mince it.
2. Mix the minced garlic, ground coriander, tahini, and lemon juice and pour the mixture into a food processor. Turn on the food processor and puree the mixture. As the mixture turns into a paste, slowly add in the infused Texas olive oil while the food processor's motor is still running.
3. As the motor is running, pour in water two tablespoons at a time. Keep an eye on the paste's texture each time.
4. Pour in a pinch or two of salt in the mixture, the amount poured should be according to taste.
5. Garnish and serve as desired.