





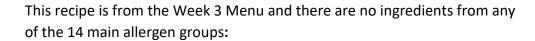






STAR RECIPE: **ROASTED RED PEPPER HUMMUS**









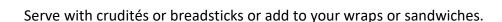








- 1. Preheat the oven to 200 degrees.
- 2. Roast the red pepper whole for 10 minutes.
- 3. Remove the pepper from the oven and allow to cool.
- 4. Using a food processor or hand blender mince the garlic, then add the chickpeas, paprika and red pepper.
- 5. Slowly add the olive oil and lemon juice. Then season to taste.



For other exciting flavours substitute the pepper for aubergine or red onion.























