

Garlic bread with beet hummus



„Ich bin ein Gourmeggle.“

Ingredients:

- 1 package MEGGLE Garlic Bread
- 350 g chickpeas (canned)
- 100 g beet (cooked)
- 1-2 tsp sesame paste (tahini)
- 25 ml beet juice
- 1 clove of garlic
- 3 tsp lemon juice
- 1 teaspoon cumin



Preparation:

Puree 70g of the beet with the remaining ingredients and blend to a fine paste.

In the meantime, bake the bread halves at 200°C top/bottom heat for 10-12 minutes until the surface is lightly browned and crispy. Then cut into pieces of any size.

Season the pureed hummus and spread on the baked bread pieces.

Cut the remaining beet into small cubes and spread on the hummus at the end.