



Roasted Tomato & Basil Hummus

(Recipe from Farmhouse Pottery)

Makes 8-12 serving

Prep Time: 20 minutes Cook Time: 2 hours

Total Time: 2 hour & 20 minutes

- 30 small tomatoes, quartered (about half the size of a Roma tomato) or 60 cherry tomatoes, halved
- 1/4 cup + 2 tablespoons extra-virgin olive oil (divided)
- Kosher salt & Freshly ground pepper
- 3 cups garbanzo Beans (2 cans), cooked, skins removed and liquid reserved
- 2 garlic cloves, peeled
- Juice of 1 large lemon
- 1 & 1/2 tsp sea salt
- 3 tbsp tahini
- 1/2 cup - 3/4 cup water or reserved garbanzo bean liquid
- 1/4 cup fresh small basil leaves

Preheat the oven to 300°F. Place the sliced tomatoes on a baking sheet, cut side up so that they are spaced close together, but not touching. Drizzle the tomatoes with the 1/4 cup olive oil and season generously with salt and pepper. Place in the preheated oven on the top rack and roast about 1 & 1/2 hours for cherry tomatoes, and 2-3 hours for larger tomatoes. Tomatoes are done when they are somewhat shriveled and the tops have begun to caramelize. Let tomatoes cool. Place tomatoes and oil in a bowl.

Place the skinned garbanzo beans, garlic cloves, lemon juice, salt, tahini, 2 tablespoons olive oil, and 1/4 cup of the water or reserved garbanzo bean liquid in a high speed blender. Process until the mixture is completely smooth. The mixture may be too thick to easily blend. If this is the case, continue adding liquid until it easily blends together. We use a full 3/4 cup of garbanzo bean liquid, but you may prefer less if you like your hummus on the thicker side. Add 1/2 of the roasted tomatoes to the hummus (do not add the oil it's sitting in - just what clings to the tomatoes will suffice) and blend again until the mixture is silky and smooth.

Spoon the hummus into a serving bowl and run a spoon across the top of the hummus to create a swirl. Spoon the remaining roasted tomatoes over the top of the hummus, along with the oil.

Top with small basil leaves.

