

MEDITERRANEAN HUMMUS w/ PITA

9/18/2024

Plate: Blue Bowl w/ Side Tray & Spoon

To Go: 1 Compartment

STEP #1: INGREDIENTS

#6 scoop [Hummus](#)

STEP #2: INGREDIENTS

To sprinkle **Sumac**

1/4 cup [Tomatoes - Diced](#)

1/4 cup **Sundried Tomatoes**

1/4 cup [Feta Cheese Crumbles](#)

5 each **Calamata Olives**

4 each [Roasted Garlic Cloves](#)

1/2 vz **Extra Virgin Olive Oil**

1 TBL [Asian Herbs](#)

STEP #3: INGREDIENTS

2 each **Pita Bread**

SETUP / GARNISH

1 each **Soup Spoon**

STEP 1: TO COOK

1. Scoop the hummus onto the center of the bowl. Using the back of the scoop, spread the hummus in a circular motion to create a ridge 1" from the rim of the bowl. Like a pizza crust.

STEP 2: TO COOK

1. Sprinkle the Sumac over the hummus, **sprinkling heavier around the ridge of the hummus.**
2. Sprinkle the **diced tomatoes "coast to coast" evenly** over the hummus.
3. Sprinkle the **sundried tomatoes "coast to coast" evenly** over the diced tomatoes.
4. Sprinkle the feta cheese **"coast to coast" evenly** over the sundried tomatoes.
5. Place the **calamata olives and roasted garlic** cloves **evenly spaced over** the feta cheese.
6. Ladle the olive oil evenly over the toppings.
7. Sprinkle the **Asian herbs "coast to coast" evenly** over the toppings.

STEP 3: TO COOK

1. Place the 2 pieces of pita bread together in a panini press, and heat for **15 seconds.**
NOTE: Grill marks are not desired.
2. After 15 seconds, remove the pita, and place on a cutting a board.
3. Cut the pita bread into **8 equal wedges.**

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SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: The additional 1/2vz. Of extra virgin olive oil will be added at the table by the server.

NOTE: The soup spoon must be placed on the sides tray with the pita wedges.

