

GARLIC 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 **Ground Sumac**

1 each **Calamata Olive**

1 each [Roasted Garlic Cloves](#)

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. Place the roasted garlic clove and the calamata olive in the center of the hummus.

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.**

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: 1vz. 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 pita wedges.

