

MEDITERRANEAN HUMMUS w/ CUCUMBER

9/18/2024

Plate: Blue Bowl w/ Canoe & Spoon

To Go: 1 Compartment

STEP #1: INGREDIENTS

#6 scoop [Hummus](#)

STEP #2: INGREDIENTS

To sprinkle [Ground 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

1 each [Cucumber](#)

STEP UP / 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. Wash the cucumber thoroughly, and lay it lengthwise on the cutting board.
2. Cutting at a slight bias, slice the cucumber into **1/4" thick** slices.
NOTE: Do not use the ends of the cucumber.
3. Slice until the entire cucumber has been sliced.

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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 in the canoe with the cucumbers.

