

HUMMUS

12/14/2017

Yield: 3.2 quarts

Shelf Life: 4 days

Equipment: Colander, can opener, scale, liquid measuring cup, dry measuring cup, measuring spoons, large Robot Coupe, sharp chopping blade, cambro, 1/6 pans with lids

Ingredients

4 pounds Garbanzo Beans - drained
2 cups [Garlic Oil](#)
1/2 cup Extra Virgin Olive Oil
1/2 cup [Garlic - Roasted Pureed](#)
1 cup Tahini
1 cup Fresh Lemon Juice
4 tsp Kosher Salt

****This is the maximum batch size****

Procedure

1. Make sure the chopping blade for the large Robot Coupe is sharp.
NOTE: This blade must be sharpened weekly - more frequently if needed. This recipe cannot be done correctly with a dull blade.
 2. Drain the garbanzo beans, and **weigh out** the specific amount needed.
 3. Prepare one batch of ingredients in a white cambro container.
NOTE: The prep sheet will likely call for multiple batches, but only 1 batch at a time can be prepared in the large Robot Coupe.
 4. Pour the ingredients from the cambro into the large Robot Coupe. Use a rubber spatula to scrape the corners of the cambro.
 5. Process until the garbanzo beans are completely pureed.
NOTE: If the blade is dull, the mixture will not become completely smooth, and the motor may overheat.
 6. Repeat steps 3 - 5 for the remaining batches.
 7. Transfer to 1/6 pans with lids, and store refrigerated.
 8. Label, Date, and Rotate.
- C: Off-white to pale yellow
T: Creamy peanut butter; Not gritty or lumpy
F/A: Roasted garlic, salt, toasted tahini, slight tart
HR: 1/6 pan; Refrigerated
SL: 4 days