

ZLIGHTFUL GARLIC HUMMUS

7/25/2024 Plate: Blue Bowl w/ Side Tray

To Go: 1 Compartment

STEP #1: INGREDIENTS

#6 scoop Hummus

STEP #2: INGREDIENTS

1 each Roasted Garlic Cloves

1 each Calamata Olive

To sprinkle Sumac

STEP #3: INGREDIENTS

1 each Cucumber

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. Place the roasted garlic clove and the calamata olive in the center of the hummus.
2. Sprinkle the Sumac over the hummus, **sprinkling heavier around the ridge of the hummus.**

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.

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.

