



Broad Bean Mustard Seed Hummus

Compote Programme

Serves 8 – Preparation time: 10 min – Cooking time: 15 min

400 g frozen peeled broad beans
100 ml water
1 garlic clove
3 tbsp lemon juice
6 tbsp olive oil
1 tsp mustard seeds
Pinch of cumin
Salt and pepper

Peel and halve the garlic clove.

Add the water, garlic, broad beans and half of the olive oil to the blender. Select the Compote programme, then press the Start/Stop button.

When the programme is finished, add the lemon juice, the rest of the olive oil, the cumin and the mustard seeds. Add salt and pepper and press the Pulse button for 20 seconds.

Pour the hummus into a serving bowl and keep chilled.

Tip:

Use tinned cannellini beans instead of broad beans.