

## WHITE BEAN HUMMUS WITH TRUFFLE OIL

### *RECIPE*

#### **What you will need:**

- 1,5 cups Giant White Beans, cooked (you can use canned beans)
- 2 garlic cloves, finely chopped
- Juice from 1 lemon
- 1/4 cup **Morgenster Extra Virgin Olive Oil**
- Pinch of Cayenne pepper
- Pinch of salt
- 2 tablespoons **Morgenster White Truffle Oil**
- A bit of flat parsley, finely chopped

#### **How to prepare:**

Roast garlic with 1 tablespoon of olive oil in a pan until slightly brown. Mix the garlic and olive oil from the pan in a bowl with the beans. Add lemon juice, olive oil, Cayenne pepper and salt and purée with a hand-held blender. Transfer to a serving bowl, drizzle with truffle oil and garnish with parsley. Serve with toasted bread or pita bread.