

CopyCat California Pizza Kitchen Tuscan Hummus

Ingredients

10 cloves garlic
2 cans (15 ounce size) cannellini or great northern beans, drained
1/2 cup sesame paste (tahini)
1/4 cup freshly squeezed lemon juice
1 tablespoon soy sauce PLUS
1/2 teaspoon soy sauce
1 1/2 teaspoon salt
1 1/2 teaspoon cumin
1/8 teaspoon ground coriander
1/2 teaspoon cayenne pepper
1/4 cup cold water, if needed
2 tablespoons minced fresh Italian parsley

California Pizza Kitchen Checca:

2 pounds Roma tomatoes, cut into 1/2" dice
1 tablespoon minced garlic
1 tablespoon minced fresh basil
2 teaspoons salt
1/2 cup extra-virgin olive oil

Directions

Fit a food processor with the steel blade. Process the garlic cloves until finely minced, stopping the processor occasionally to scrape down the sides of the work bowl.

Add the beans and pulse the machine a few times to chop them coarsely. Then, with the machine running, puree them while you slowly pour the sesame paste through the feed tube. Still with the motor running, pour the olive oil, lemon juice, and soy sauce through the feed tube, stopping the processor

occasionally to scrape down the sides of the bowl.

Stop the processor, open the lid, and add the salt, cumin, coriander, and cayenne. Process until thoroughly blended. If the puree seems too thick for dipping or spreading, pulse in the 1/4 to 1/2 cup cold water. Transfer the puree to a bowl, cover with plastic wrap, and refrigerate to chill well before serving.

Preheat the oven to 250 degrees F.

Put the pita breads in the oven and heat until thoroughly warmed, 6 to 8 minutes.

Carefully remove and cut into wedges. Place the chilled hummus in a serving plate or bowl and arrange the tomato Checca on top. Garnish with the chopped parsley and surround with the pita triangles. Serve immediately.

California Pizza Kitchen Checca:

In a mixing bowl, toss together the Checca ingredients, mixing them thoroughly. Cover with plastic wrap and refrigerate until serving time.