

Cranberry and Walnut Hummus

Product: Kenwood Triblade Hand Blender

Prep time: 10 mins

Serves: 4-6 people

Ingredients

1 tin drained chickpeas
10g chopped cranberries
10g roughly chopped walnuts
2 cloves garlic
75g cashew nut butter
3 tbsp lemon or lime juice
1 tbsp extra virgin olive oil
150 grams cooked beetroot
Salt and pepper to taste

Method

Put all of the ingredients in to the beaker of your Kenwood Triblade Hand Blender. Pulse a couple of times and then full power for up to a minute or until all the lumps have gone.

Place in a ramekin, top with chopped walnuts and cranberries, and refrigerate for at least 30 minutes.

Serve with some toasted pitta breads and crudités.