



STREET
WINERY

Pumpkin Hummus

Served at: Pumpkin Seminar

Pairs with our Sandstone Chardonnay

Ingredients:

- 1 can of pumpkin puree
- 1 can of chickpeas
- 2 cloves of garlic, peeled and minced
- 1/4 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 tablespoon honey
- 1 whole preserved lemon, if you don't have preserved lemon use the juice of 2 fresh lemons
- 1/3 cup olive oil
- 2 tbsps. Tahini paste

In a food processor, process garlic, spices, tahini paste, preserved lemon or juice, honey and chickpeas until smooth. Add pumpkin puree and olive oil. Process until smooth. You may have to add extra olive oil.

Enjoy

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com