



STREET
WINERY

Roasted Carrot Hummus

Served at: Easter Entertaining

Pairs with our June's Vineyard Riesling or 13th Street Vineyard Riesling

Ingredients:

1 lb carrots, peeled and chopped into large pieces
1 can of chickpeas
2 cloves of garlic, peeled and minced
1/4 teaspoon ground curry
1 teaspoon ground turmeric
1/2 tsp dry mustard
½ cup of June's Riesling reduced
sea salt, to taste
1 tablespoon honey
¼ cup fresh lemon juice
1/3 cup virgin olive oil plus 2 tablespoons of olive oil for roasting carrots
1/4 cup tahini

Directions

Preheat oven to 425 °F (220 °C).

Mix 2 tablespoons of olive oil salt and pepper and carrots and spread on a parchment-lined baking sheet. Roast carrots in the oven for 30 minutes or until carrots are tender. Let cool.

In a food processor, process garlic, curry, turmeric, dry mustard, honey, olive oil & tahini. Then add roasted carrots, chickpeas, reduced Riesling and lemon juice and process until smooth.

Add sea salt to taste and garnish with fresh parsley.

13th Street Winery

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