



HUMMUS WITH SPICED LAMB TOPPING

Serves 4 as a snack – Prep: 30 min

For the lamb:

1 small onion
2 garlic cloves
15g butter
1 tsp paprika
2 tsp ground cumin
a pinch of cinnamon
a pinch of chilli flakes
300g lamb mince
2 tbsp pine nuts
2 tbsp mint, chopped
salt
a handful pomegranate seeds

For the hummus:

1 garlic clove
1 jar chickpeas (220g drained)
3 tbsp tahini paste
3 tbsp yoghurt
juice of 1 lemon
1/4 tsp salt
black pepper
2 tbsp olive oil

pitta bread, to serve

Start by preparing the lamb: Peel and chop the onion. Peel and crush the two garlic cloves. Melt the butter in a frying pan and fry the onions with a pinch of salt for 4 minutes until soft. Add the crushed garlic and fry for another minute.

Add the paprika, cumin, cinnamon and chilli flakes and fry for another minute. Add the lamb mince, and fry for about 10 minutes until the meat starts getting brown and crispy on the outside.

Meanwhile, prepare the hummus. Peel and roughly chop the garlic clove. Put all the ingredients into a blender and pulse until smooth.

Once the meat is crispy, stir through the pine nuts and mint and season with salt to taste. Take off the hob.

Spoon the hummus onto a deep plate, leaving a well in the middle. Put the meat into the middle of the plate and sprinkle with pomegranate seeds.

Serve warm or cold with toasted pitta bread.

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