

TO PREPARE CHICKPEAS:

- 1 lb** small chickpeas
- 1 tsp** baking soda
- 8 cups** of wonderful water
- Salt

Mechanics:

1. Rinse the chickpeas in a bowl with cold water and drain. Place the rinsed chickpeas in a bowl, add the wonderful cold water and baking soda. Stir for a few seconds and let sit for 6-8 hours at room temperature.
2. After they've soaked, pour the chickpeas together with the soaking water into a heavy pot, add 2 liters of water and bring to a boil. Skim the foam as it arises. Reduce to a low flame, cover and allow to cook for about an hour.
3. After an hour, make sure the chickpeas are soft, almost melting, and the liquid has reduced until it becomes muddy and just covers the height of the grains. Add some salt, mix, turn off the fire.
4. Drain the chickpeas and transfer them to the container. Cover and put in the refrigerator for at least three hours. Reserve one cup of the chickpeas aside.

TO PREPARE HUMMUS:

- 2** fresh garlic cloves
- 1/2** hot green pepper
- 3/4 cup** tahini
- Fresh lemon juice

About 6 small ice cubes

Green spicy sauce

Olive oil

Tomato cut in half

Mechanics:

Place all ingredients in a food processor and blend for about a minute, until smooth. Stream in tahini and continue to process. Check the texture. If it's too liquidy, add more chickpeas and continue to grind for about half a minute. If it's too thick, add an ice cube or two and continue grinding for about a minute.

To serve:

Spoon 2 heaping tablespoons of hummus per plate. In the center, place a mound of reserved chickpeas and a spoonful of spicy sauce. Squeeze the tomato seeds, and drizzle with olive oil. Nothing else.

