

# Pumpkin Hommus

## Ingredients

500g pumpkin  
2 x 400g tins chickpeas  
1/3 cup tahini  
juice of 1 lemon  
2 cloves of garlic  
2 teaspoons ground cumin  
4 grinds each of salt and pepper  
1/3 cup fresh coriander leaves

## Method

Preheat oven to 180°C  
Peel and chop pumpkin into 3cm cubes. Roast pumpkin on a lined baking tray for 25 minutes, or until golden and soft. Allow to cool.

Place all ingredients except fresh coriander in a food processor and blend until smooth.

Chop the coriander finely, then stir through dip.