



Loaded Lamb Hummus

Sharing plates are fun, hummus is a crowd pleaser and this is spot on if you have guests in the garden this weekend.

Serves: 4

Prepare: 30 Minutes

Cook: 30 Minutes

Difficulty: easy

Ingredients

- 4-6 [organic lamb & mint sausages](#)
- 400g tin of chickpeas
- 2 cloves garlic, crushed
- juice of half a lemon
- 90ml extra virgin olive oil
- 2 tablespoons tahini
- big pinch of salt
- water to loosen
- black & green olives, fresh herbs, toasted pine nuts, sliced radishes, pomegranate seeds and extra v. olive oil, to garnish

Method

1. Add all the hummus ingredients apart from the water to a food processor or blender, blend until combined, and check consistency. I usually add 1-3 tablespoons of water and re-blend until it's to your liking
2. Pop the hummus on a plate. Prepare the cold toppings, and adorn the hummus with the pretty garnishes, leaving a space somewhere for the lamb
3. In a non-stick pan, no oil needed, squeeze out the sausage meat from the skins and brown. Then break up into crumbly chunks
4. When the lamb is cooked, add to the hummus and add a final flourish of seeds and herbs
5. Drizzle with extra virgin olive oil. Serve with crudité's and flatbread