



# Black Zucchini Hummus

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## Ingredients

*Serves 2 to 4*

2 zucchinis  
4 Tbsp black tahini  
4 Tbsp cold-pressed organic olive oil  
3 Tbsp water  
1 Tbsp tamari  
1 tsp cumin powder  
1/2 tsp coriander powder  
2 garlic cloves  
juice of one lemon  
pinch of cayenne powder (if you like it spicy)  
salt + pepper to taste.

## Method

Wash and chop the zucchinis. Place all ingredients in blender and blend until smooth and creamy.

Adjust seasoning to taste. Keep in fridge for up to a week, and enjoy with carrot sticks or celery.

Tip: You can use activated charcoal powder to accentuate the dark black color.