



# Ingredients

i.5 cups garbanzo beans dry
4 cloves garlic crushed to taste
2 juice of lemon juiced
1 pinch paprika
1 teaspoon sea salt
1 cup spring water filtered

2 tablespoons tahini

## **Equipment**

	100d processor	
	pot	
Directions		
	Soak the beans for 24 hours.	
	Drain, and let sit for 2 to 3 days, until the bean's sprouts are about 1/2 inch long. Rinse the beans once or twice a day.	
	Bring a large pot of water to a boil.	
	Remove from heat, and let stand for 1 minute.	
	Place the sprouted beans in the hot water, and let sit for 1 minute.	
	Drain. If you do not do this step, the hummus will be awful.	
	Place the sprouted beans into the container of a large food processor.	
	Add the tahini, sea salt, lemon juice, and garlic. Process until smooth, adding water if necessary. It will take 3 to 5 minutes to blend.	
	Let sit in the food processor for 5 minutes to allow the beans to absorb as much of the water as possible. If too thick, add more water, and blend again. Taste and adjust seasonings if needed. Spoon into a serving dish, and garnish with paprika.	
	Nutrition Facts	
PROTEIN 17.43% FAT 31.5% CARBS 51.07%		
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### **Properties**

food processor

Glycemic Index:3.54, Glycemic Load:0.68, Inflammation Score:-1, Nutrition Score:1.8495652111976%

#### **Flavonoids**

Eriodictyol: 0.15mg, Eriodictyol: 0.15mg, Eriodictyol: 0.15mg, Eriodictyol: 0.15mg Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

### Nutrients (% of daily need)

Calories: 30.62kcal (1.53%), Fat: 1.12g (1.73%), Saturated Fat: 0.15g (0.91%), Carbohydrates: 4.1g (1.37%), Net Carbohydrates: 3.07g (1.12%), Sugar: 0.67g (0.75%), Cholesterol: Omg (0%), Sodium: 118.39mg (5.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.4g (2.8%), Manganese: 0.14mg (6.87%), Folate: 23.25µg (5.81%), Fiber:

1.03g (4.11%), Copper: 0.07mg (3.59%), Phosphorus: 33.69mg (3.37%), Vitamin B1: 0.04mg (2.67%), Iron: 0.44mg (2.42%), Magnesium: 7.79mg (1.95%), Vitamin C: 1.57mg (1.9%), Zinc: 0.27mg (1.78%), Selenium: 1.06µg (1.51%), Vitamin B6: 0.03mg (1.41%), Potassium: 48.31mg (1.38%)