

Munster Géromé AOP La Réserve des Crémiers hummus with cumin & lager

Informations

People : 4



Ingredients

- 150 g mature Munster Géromé AOP La Réserve des Crémiers
- 150 g chick peas
- 80 g tahini
- 2 cloves garlic
- 2 g cumin
- 5 cl sesame oil
- 5 cl lager
- Table salt, pepper, Cayenne pepper

Preparation steps





1. Puree the chick peas in a food processor, add the Munster cheese, tahini and peeled garlic (germ removed). Add oil to obtain a mayonnaise consistency then dilute a little with the beer. Adjust seasoning with salt, pepper and Cayenne.
2. Serve chilled with breadsticks or circles of toast, to accompany pre-dinner drinks.

? **Tip:** This recipe can be made with other soft-paste cheeses, such as Camembert de Normandie AOP or Brie de Meaux AOP.