

# Chickpea and Basil Purée

MAKES 2 ½ CUPS

## INGREDIENTS

- 2 cups canned chickpeas drained (*reserve liquid*) and rinsed ★
- ¼ Basil Purée, or more to taste
- salt & pepper

## BASIL PURÉE

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MAKES 12 TABLESPOONS

- 4 garlic cloves, peeled and pressed
- 4 cups loosely packed fresh basil leaves
- 6 tablespoons extra-virgin olive oil
- kosher salt

## ★ J. NOELLE NOTES

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For an Italian version, substitute canned Cannellini beans in place of the chickpeas.

## FOR THE BASIL PURÉE...

Place the garlic, salt (approximately ¼ teaspoon to start), and basil in the small bowl of a food processor or in a blender and process to a paste. With the machine running, slowly pour the oil through the tube in a steady stream. Taste for seasoning and add more salt, as desired. Pour a thin layer of olive oil on top to keep the basil from turning brown. The sauce can be stored, covered and refrigerated, for three days, or frozen up to six months. Bring to room temperature and stir again before serving.

## FOR THE CHICKPEA PURÉE...

Combine the chickpeas and basil purée in a food processor or a blender. Blend until smooth, adding some of the reserved liquid and/or olive oil as necessary. Season to taste with salt & pepper. The mixture can be used as a dip for toasted bread, crackers or raw vegetables. Pour a thin layer of olive oil on top to keep the basil from turning brown. Store in an airtight container in the refrigerator for up to two days.

