

Classic hummus

1 cup dried chickpeas
1 1/2 teaspoons baking soda, divided
1 teaspoon kosher salt
1/4 cup fresh lemon juice
2 medium cloves garlic, mashed until smooth with a pinch of salt in mortar and pestle
1/2 cup tahini
2 tablespoons extra-virgin olive oil, plus additional for serving

The night before you plan to make the hummus, place the chickpeas in a pot and cover with 4 cups cold water. Add 1 teaspoon of baking soda and stir gently. Cover pot and refrigerate overnight, or about 12 hours.

Drain chickpeas and rinse well. Cover again with 4 cups cold water. Stir in remaining 1/2 teaspoon baking soda.

Bring to a boil, uncovered, over medium-high heat. Immediately reduce to a gentle simmer. Cook, skimming the foam and stirring occasionally, 45 minutes. Spoon out a few chickpeas and cut in half. If the center of the bean reveals a hard, white node of starch, continue cooking another 15 to 30 minutes. Cooked chickpeas should be uniformly yellow inside.

Drain the chickpeas, retaining the cooking water. Let the beans and water cool to room temperature, then refrigerate both until well chilled, about 2 hours.

Place chickpeas in food processor. Add salt and lemon juice. Process until smooth and light in color. The puree should be thick, but not so thick it rides up the processor blade. To thin the puree, add cooking water 1 tablespoon at a time until the puree moves freely.

Transfer the puree to a fine mesh sieve set over a bowl. With a rubber spatula, force the puree through the sieve. The skins of the chickpeas will be left behind in the sieve. Discard skins.

Rinse and dry the food processor bowl and blade. Return the pureed chickpeas to the processor bowl. With the blade running, add garlic and tahini. Scrape down sides once or twice, and adjust salt and lemon to taste.

When the mixture is smooth, and again with blade running, drizzle olive oil and process very well. If mixture is too thick, add cooking water 1 tablespoon at a time until the desired consistency is reached. Serve drizzled with olive oil. Makes about 3 cups.