



White Bean Hummus with Truffle Oil

1 ½ cups Giant White Beans, cooked (you can use canned beans)
2 garlic cloves, finely chopped
Juice from 1 lemon
¼ cup Extra Virgin Olive Oil
Pinch of Cayenne pepper
Pinch of salt
2 Tbsp. White Truffle Oil
A bit of flat parsley, finely chopped

Roast garlic with 1 Tbsp. of Extra Virgin Olive Oil in a pan until slightly brown. Mix the garlic and Extra Virgin Olive Oil from the pan in a bowl with the beans. Add lemon juice, olive oil, cayenne pepper and salt and puree with a hand-held blender. Transfer to a serving bowl, drizzle with White Truffle Oil and garnish with parsley.

Serve with toasted bread or pita bread.

alla vita, 27 State Street, 225-6526, allavitavermont.com