

LOST VALLEY

Vineyard Mustard Leaf Hummus

Prep 20 mins *Makes ~2 cups*

Ingredients:

- 1 cup mustard greens, stems removed
- 1 can (15oz) chickpeas, drained
- 4 T Cordero Vineyards EV Olive Oil
- 3 T fresh lemon juice
- 2-3 cloves garlic, peeled
- ¼ cup tahini
- ½ t Kosher Salt
- ½ t ground cumin
- ¼ t smoked paprika optional topping

Serving Suggestions:

- Drizzle with Cordero Vineyards Extra Virgin Olive Oil
- Sliced Daikon Radishes from vineyard
- Pair with Lost Valley Wild Harvest Sauvignon Blanc

Preparation:

Harvest mustard plants (and Daikon Radish for serving) from vineyard cover crop. Pluck small mustard leaves from mustard stems. Rinse well and rest in cool water.

Using a food processor or blender, combine the chickpeas, garlic, tahini, lemon juice, ground cumin, and olive oil. Drain and add the mustard greens. Blend until smooth and silky and the hummus turns a vibrant, light green color. Add additional oil or cold water as needed to reach your desired creamy consistency.

Taste and adjust seasoning — more lemon for brightness, cumin for warmth, or olive oil for richness. Process until smooth and silky.

To Serve:

Transfer hummus to shallow bowl and drizzle with Cordero Vineyards Extra Virgin Olive Oil. Dust with smoked paprika and garnish with fresh mustard flowers.

Peel and slice Daikon Radish from the vineyard cover crop and serve at room temperature along side with French Baguettes. Serve with chilled Lost Valley Wild Harvest Sauvignon Blanc and enjoy more fruits from the vineyard!

Hummus should keep refrigerated for up to 5 days.