Grade A Chickpea Puree All Natural, No Additives, Preservative Free Convenient, 100% Yield, Consistent Quality, Labor Savings Non-GMO Project Verified, OU Kosher, Gluten Free

# A-CODE Description

5750939 BEAN, GARBANZO PUREE, NON GMO, ASEPTIC POUCH Ideal base for hummus, soups, sandwich spreads, veggie burgers, protein bars, confections, baked goods

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# **CHEF NOTES AND RECIPES**

No need to wash, soak beans overnight, cook, drain or pulse for an extended period of time

### **Roasted Garlic and Rosemary Hummus**

- 3 cups Carmelina Brands Chick Pea Puree
- 1 bulb Roasted garlic
- 2 tablespoons Tahini
- 1 tablespoon Fresh Rosemary, minced

**DELIVERS WITHIN 3 - 5 BUSINESS DAYS** 

- 1 tablespoon Fresh lemon juice
- 1/2 teaspoon Sea salt
- 1/4 teaspoon Black Pepper

Simply open BPA-Free aseptic pouch, season and flash blend until smooth and creamy

### **Chocolate Dessert Hummus**

- 3 cups Carmelina Brands Chick Pea Puree
- 4 tablespoons Tahini
- 1 tablespoon Sunflower oil
- 1 teaspoon Vanilla extract
- 5 tablespoons Honey
- 4 tablespoons Chocolate syrup
- 3 tablespoons Cocoa powder



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15 second Hummus Inspirations using

#### **Classic Hummus**

Carmelina Chickpea Puree

3 cups Carmelina Brands Chick Pea Puree
1/2 cup Fresh lemon juice
1 1/2 teaspoon Kosher salt
3 cloves Fresh garlic, minced
1/2 cup Tahini
1/4 cup EVOO
Garnish with fresh chopped parsley and paprika

PACK SIZE