

***White bean puree with dukkah, garlic and extra virgin olive oil***

2 cups cooked white beans, fresh or high quality canned

½ teaspoon freshly grated lemon zest

¼ cup extra virgin olive oil

1 sprig thyme

1 clove garlic, chopped

Kosher salt and freshly ground black pepper

¼ cup dukkah

Heat the beans in a saucepan with the lemon zest.

Heat the oil in a small sauté pan over medium heat. Add the thyme and garlic and cook for 2 minutes. Remove the thyme sprig and set aside. Put the beans in the blender with half the garlic oil. Puree until smooth. Taste and adjust seasonings.

Pour the beans into a bowl, drizzle with the remaining garlic oil and garnish with the thyme sprig. Sprinkle with dukkah.

Serve with crackers or thin crisp toasts.