



ROYAL  
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SERVICE

# CRISPY CHICKPEA BISCUITS

*by Nadia Terry*

## Equipment

- Bowl
- Wooden spoon
- Oven Tray
- Food processor
- Greaseproof paper
- Piping bag with a nozzle

## Ingredients

- 1 tin of chickpeas or 2 cups of preboiled chickpeas
- 2 egg whites
- 1 tsp paprika
- 1 tsp ground cumin
- ½ tsp turmeric
- 2 tbsp extra virgin olive oil
- Salt to taste
- 1 tbsp poppy seeds or cumin seeds for decoration (optional)
- Harissa to taste (optional)



## **Method**

- 1. Preheat your oven to 180°C (gas mark 4).**
- 2. Drain the chickpeas and keep the water in a separate bowl.**
- 3. Combine the chickpeas, cumin, salt, paprika, turmeric, egg white, vinegar and olive oil in a food processor, and blend to a creamy purée.**
- 4. Add 1 to 2 tbsps. of the reserved chickpea water if the mixture is too thick.**
- 5. Pour the mixture into a piping bag.**
- 6. Pipe the mixture in thin strips, about the size of a finger, onto a baking tray lined with greaseproof paper.**
- 7. Sprinkle with the seeds and bake for 15 to 20 mins until golden brown.**

**Serve with a dip of your choice like garlic mayonnaise, ketchup or harissa mayonnaise.**



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