

Kalamata olive hummus

Olive three ways — brine, blended in, on top — over a soda-cooked, tahini-heavy base.

Source House formula · Original Contains **Sesame** Last change Rev 01 · First issue
Equipment Large pot · Food processor · Fine sieve · Microplane · Shallow serving dish

Yield · serves 16	Tahini · % chickpeas	Olives · in + on	Plan · after soak	Serve · not cold
≈ 1.15 kg	45%	60 + 60 g	2 h	Cool

Formula

% · cooked chickpeas = 100

Chickpeas: 250 g dried cooks to ≈ 600 g. Canned: 4 cans, drained and rinsed, simmered 10 min with 2 g soda first.

Salt is set low on purpose: olives and brine carry salt. Season at step 08, not before.

Altitude, 4,700 ft: water boils at 95 °C, so the cook runs 15–20 min longer than the range. Go by feel, not the clock.

† Doesn't scale in a straight line past 2×.

Ingredient	%	Grams	Scaled × ____
A Chickpeas · outside the formula			
☐ Dried chickpeas	—	250	
☐ Baking soda † · soak + cook	—	8	
B Hummus			
☐ Cooked chickpeas · hot, from A	100.0	600	
☐ Tahini · stirred, runny	45.0	270	
☐ Lemon juice	10.0	60	
☐ Kalamata brine	5.0	30	
☐ Garlic · 2 cloves	2.0	12	
☐ Kalamata olives · pitted	10.0	60	
☐ Ice water · to texture	18.3	≈ 110	
☐ Fine salt · to taste	0.7	4	
☐ Ground cumin †	0.3	2	
Hummus	191.3	≈ 1,148	
C Finish · outside the formula			
☐ Kalamata olives · pitted, chopped	—	60	
☐ Extra virgin olive oil	—	40	
☐ Lemon zest · 1 lemon	—	—	
☐ Dried oregano † · rubbed	—	1	
☐ Flat-leaf parsley · chopped	—	5	

Method Tick each step as done Buy pitted kalamata in brine, not oil-cured; the brine is part of the seasoning. Process longer than feels right. Smoothness comes from time, not from adding oil.	01	Soak. Chickpeas in 1 L water with 4 g of the soda. Overnight on the counter.	8–12 h	☐
	02	Cook. Drain, rinse. Cover by 5 cm with the rest of the soda; simmer, skimming, until they collapse.	45–75 min No resistance	☐
	03	Steep. Meanwhile mince the garlic; steep in the lemon juice and brine so it mellows.	10 min	☐
	04	Tehina. Process tahini with the garlic-lemon; it seizes, then loosens. Ice water until pale, pourable.	2 min Pale, smooth	☐
	05	Blend. Drain chickpeas hot. Process alone until a paste forms and the skins vanish.	2 min Hot chickpeas	☐
	06	Combine. Add tehina, salt, cumin. Process, scraping twice; thin with ice water to a soft peak.	3–4 min Holds a swoosh	☐
	07	Olives. Add the 60 g olives. Pulse until flecked through — stop before it turns purple.	8–10 pulses Flecked	☐
	08	Season. Taste for salt, lemon and brine, in that order. It firms and dulls slightly as it chills.	— A touch loose	☐
	09	Chill. Film on the surface. The olive and garlic settle into the base overnight.	2 h+ Best next day	☐
	10	Serve. Out of the fridge 30 min. Swoosh into the dish; pile olives, zest, oregano, parsley; pour the oil.	Just before Cool, not cold	☐

Done when

And how it keeps

Done when		Keeps	
Chickpeas	Collapse between two fingers; skins gone	Fridge	5 days, filmed; add the finish when serving
Texture	Glossy, holds a swoosh, no grain on the tongue	Frozen	1 month, base only; whip 30 s after thawing
Taste	Olive reads as one flavor, not as bits		

If it goes wrong Most likely cause first	Grainy	Chickpeas undercooked, or blended cold. Cook until they collapse; blend hot
	Bitter or purple	Too much olive in the base. Keep to 60 g; put the rest on top
	Stiff, pasty	Not enough ice water. Whip in 20 g at a time; it should be a touch loose
	Harsh garlic	Skipped the steep. 10 min in the lemon and brine tames it
	Flat	Underseasoned. Brine first, then lemon, then salt

Trials	Variable	Trial A	Trial B	Trial C
Change one variable per trial	Date			
A is the sheet as written.	Change	As written	Olives 90 in · none on	Aleppo, no cumin
B blends 90 g olives in and skips the topping — one-note, for a spread.	Chickpea cook			
	Texture			
C swaps cumin for 1 g Aleppo pepper in the finish.	Staff rating 1–5			

Revisions	Rev	Date	Change	From
Newest last	Rev 01	2026-09-27	First issue	—

Batch log	Date	Batch ×	Chickpeas	Cook time
Fill in by hand				
	Ice water	Salt	Served with	Notes