PALESTINIAN BRUNCH

photo credit: phoebe rison/[the olive tree kitchen]

Why not invite your friends, fellow foodies and local Palestine supporters over for a delicious and informative cultural morning of a traditional PALESTINIAN BRUNCH?

This is a great chance to enjoy Palestinian food and culture and share time with like-minded people while raising money for the essential campaigns we run to support Palestinians.

A delicious and authentic Palestinian Hummus. This recipe is part of our Palestinian brunch fundraising pack. All recipes are available at www.sabeel-kairos.org.uk/fundraising

Ingredients:

- 1 can of chickpeas
- Tahini
- 2 cloves of garlic
- Extra virgin olive oil

To prepare:

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- Tahini
- 2 cloves of garlic
- Extra virgin olive oil
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To serve:

- 1 small bowl

Method:

Heat chickpeas in a pan in the juice then put in a blender with all the other ingredients except the olive oil.

Spoon into a bowl and add the olive oil to the top

Sabeel-Kairos

Taking Action for Palestine

www.sabeel-kairos.org.uk
advocacy@sabeel-kairos.org.uk

Have a great morning and do send us some of your photos! All recipes are kindly provided by Phoebe Rison and her Mama Nadia Aranki-Stoves from The Olive Tree Kitchen. Please send cheques for money raised with a covering letter and any photos you would like to share with us to: Sabeel-Kairos, Office above Age UK, 60 The Parade, Oadby LE2 5BF