



Hummus Leaves

Cicer

Origin	Asia
Taste / Aroma	Chickpeas
Season(s)	Spring, Summer, Autumn, Winter, BBQ, Christmas, Game, Mushroom, Pumpkin, Truffle
Storage	Cold, 2-7 °C

Hummus Leaves has a pleasant bite with full flavour of chickpea and a salty/sour aftertaste.



TASTE

Hummus Leaves is the firm leaf of the original chickpea plant, known as the base of the popular hummus.

TASTE FRIENDS

Hummus Leaves is a decorative leaf, e.g. for use in the Asian and Oriental cuisine. It has a pleasant bite with full flavour of chickpea and a salty/sour aftertaste. A welcome ingredient in hot and cold dishes, especially in combination with cumin, legumes, eggplant, pumpkin, beetroot and pistachio.

ORIGIN

Hummus Leaves is the young plant of Cicer, known to produce chickpeas. Chickpeas are the key ingredient for Hummus. They are also used in salads, soups, stews and curries. Cicer is believed to originate from South-East Turkey/Syria.

AVAILABILITY

Hummus Leaves are available all year round and can be kept at a temperature of between 2-7°C for up to a week. Produced according to socially responsible cultivation methods, Hummus Leaves satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	African, Alpine, Arabic, Asian, Balkan, Chinese, Creolic, French, Greek, Indian, Indonesian, Italian, Korean, Mediteranean, Persian, Portugese, Thai, Turkish, Oriental
Usage	Baking, Pickling, Smoke, Sous vide, Stir frying
Colors	Green
Dishes	Breakfast, Crustaceans, Fish, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Soup, Starter, Vegetarian, Vegetables
Taste Friends	Prawns, Lobster, Crab, Crustaceans others, Monkfish, Shellfish, Apple, Cucumber, Eggplant, Figs, Olives, Pumpkin, Tomato, Chives, Mint, Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cumin, Chili, Asparagus, Carrot, Cauliflower, Chicory, Kidney beans, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Liquorice, Olive oil, Pumpkin seeds, Rice, Soy sauce, Tofu
Latin Name	Cicer
Synonyms	Edible Leaves, Wok, Curry
Dimensions	20 to 25 cm
Microbiological standards	"Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g"