Loaded Hommus with Harissa Flavour Pearls

January 31, 2025

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A dip is great but this Loaded Hommus with Harissa Flavour Pearls will change the way you think about dip! We serve a simple and delicious dip and with our extra jooj take it to another level. You will suddenly have an interesting centre piece of deliciousness that everyone will remember.
Our new **Limited Edition Harissa Flavour Pearls** add a tasty fiery finish that is divine with every mouthful. Just perfect with our combination of roast Tomatoes, Capsicum, Garlic and Spanish Onion.

What you'll need

- Hommus – store bought is fine unless you prefer to make some. I'll pop a link in below
- A full punnet plus 1 largerTomato – a combination is great

- 1 medium Red capsicum
- 4 cloves Garlic
- 1 medium Spanish onion
- Thyme sprigs
- Extra Virgin Olive Oil – enough to lightly coat everything
- Salt & Pepper
- 2 Tablespoons Parlsey chopped
- 2 Tablespoons toasted Pinenuts
- Harissa Flavour Pearls

To do

Pop your oven on at 180c to pre-heat. If you want to make the Hommus, here is a link to Nagi's recipe All of her recipe's are delish! We bought ours from Woolies. I grabbed one of the big tubs but 2 regular size tubs would be plenty.

Next

You will need a baking tray. Simply add your chosen Tomatoes onto the tray. We used one large Vine Ripened Tomato (cut into 6 wedges), most of a punnet of the mixed colour Tomatoes and a few of the cute still on the branch Tomatoes. Cut some of the larger ones in half but the rest are fine to leave whole.

Cut the Spanish Onion into wedges and the Capsicum into 1/4 or 1/6's depending on the size. Take out the seeds too please. Peel the Garlic cloves but leave them whole. Add in some stalks of Thyme. Season well and add a generous amount of Extra Virgin Oil and gently combine. Pop the tray into the oven and bake until everything is getting some nice colour and softening. I'm thinking aound 15 to 20 minutes. Allow the Tomatoey goodness to cool on the tray.

To serve

Grab a platter and spread on a good layer of Hommus. I just scooped it on and used the back of the spoon to spread it

around. Now to add the cooled baked goodies. I used tongs but a spoon or fork works too. Try to be gentle so that everything doesn't get squished. Drizzle the oil from the tray on too. Add the chopped Parsley, toasted Pinenuts and lastly the Harissa Flavour Pearls for spice. Add some fresh bread and lavosh, crudite or crackers on the side and enjoy.

Until next time

From the Peninsula Larder Team

"You don't have to cook fancy or complicated masterpieces – just good food from fresh ingredients."

– Julia Child

**If you'd prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.