**Beetroot Humous**

1 x 400g/14oz can chickpeas, drained and rinsed - 250g cooked beetroot

1/2 tsp salt - Juice 1/2 lemon

1 garlic clove, crushed - 2 tbsp tahini

2 tsp ground cumin - 100ml extra virgin olive oil

2 tbsp creamed horseradish - Finely chopped parsley to garnish.

 Place all the ingredients except the horseradish, parsley in the bowl of a food processor and process until smooth.

Transfer to a serving dish then using a knife, swirl through the creamed horseradish to create a marble effect and garnish with chopped parsley.

**Beetroot Humous**

1 x 400g/14oz can chickpeas, drained and rinsed - 250g cooked beetroot

1/2 tsp salt- Juice 1/2 lemon

1 garlic clove, crushed - 2 tbsp tahini

2 tsp ground cumin - 100ml extra virgin olive oil

2 tbsp creamed horseradish - Finely chopped parsley to garnish

Place all the ingredients except the horseradish, parsley and No-No Flatbreads in the bowl of a food processor and process until smooth.

Transfer to a serving dish then using a knife, swirl through the creamed horseradish to create a marble effect and garnish with chopped parsley.