Creamy Hummus



* 1 cup dried chickpeas (garbanzo beans)
* 4 cups water
* 2 inches [kelp](http://www.amazon.com/gp/product/B001HTKNFA/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B001HTKNFA&linkCode=as2&tag=andreabecom-20&linkId=CTXYGJCMZYDTFMM2)
* 1 & 1/2 tsp. sea salt
* 3 heaping tbsp. [sesame tahini](http://www.amazon.com/gp/product/B004R6BJ62/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B004R6BJ62&linkCode=as2&tag=andreabecom-20)
* 1/3 cup [olive oil](http://www.amazon.com/dp/B0015MHA50?tag=andreabecom-20&camp=14573&creative=327641&linkCode=as1&creativeASIN=B0015MHA50&adid=0KJAQXMKQAMFKW7Q5XYN&)
* 1/2 tsp. [cumin](http://amzn.to/RYvlMZ)
* 2 shakes of coriander
* 3 garlic cloves, peeled
* 1/8 tsp. freshly ground black pepper
* Juice of 1 lemon
* Smoked Paprika

Soak chickpeas in water for 8-10 hours or overnight.  Discard soaking water.  Bring chickpeas plus 4 cups fresh water to a boil. Discard the foam that rises to the top. Add kelp, cover and lower the heat to simmer. Cook 1 hour. Add 1 tsp. sea salt and continue cooking 35-40 minutes or until chickpeas are soft. Drain chickpeas, but reserve 1/2 cup of the cooking water. In a food processor combine cooked chickpeas, kelp, sesame tahini, olive oil, cumin, coriander, garlic, 1/2 tsp. sea salt, black pepper and lemon juice. Puree until smooth and creamy. Add chickpea water and puree again to achieve a lighter hummus consistency. Top with a light dusting of smoked paprika for some extra zing