



BEET HUMMUS ROUNDS

Best Hors d'Oeuvre
2025 ICA CATIE Awards Submission



ELEVATING VEGAN ELEGANCE

The Creation of The Beet Hummus Round

Inspiration and Innovation

The Beet Hummus Round embodies our commitment to blending innovation with tradition. As the oldest locally owned and celebrated caterer in our area, we continually evolve to meet the changing needs of our guests while upholding our legacy of long-lasting exceptional service and culinary excellence.

Creative Vision

During our annual summer R&D process, we identified a need for more inspired vegan hors d'oeuvres. Determined to go beyond standard crudités, we crafted the Beet Hummus Round—vegan, gluten-free, and nut-free—offering a dish that balances inclusivity with bold, satisfying flavors.

Flavors and Experience

This refreshing bite pairs the earthy sweetness of beet hummus with the crisp coolness of cucumber, creating a harmonious blend of textures and tastes. Designed to delight all palates, it's a standout example of our mission to innovate without compromise.

A Signature Creation

The Beet Hummus Round is a testament to our dedication to crafting memorable, modern hors d'oeuvres that honor our tradition while embracing today's culinary trends.

CULINARY CANVAS

The Originality of The Beet Hummus Round

The originality of our Beet Hummus Round lies in its striking visual artistry and thoughtful design. Inspired by the artistic principles of contrast and color theory, we paired the vivid magenta hue of the Beet Hummus with the fresh green of English cucumbers. These naturally complementary colors create a visually captivating bite that immediately catches the eye and sparks curiosity.

To elevate the presentation, we selected sleek black slate trays as the serving medium. The dark, matte surface provides a dramatic backdrop, enhancing the vibrancy of the hors d'oeuvre's colors and lending a sophisticated, modern aesthetic. A delicate sprinkle of poppyseeds adds subtle texture and ties the presentation seamlessly to the black of the slate tray, achieving visual cohesion and balance.

This hors d'oeuvre debuted as part of an entirely new menu launch in tandem with the opening of our flagship event space — a milestone event celebrating culinary artistry and innovation. We knew its elegant presentation and exceptional flavor would perfectly represent this special occasion. Guests were drawn to its beauty and delighted by its refreshing taste, making it an unforgettable centerpiece and a testament to our team's commitment to excellence.



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CREATING EXCELLENCE WITH SIMPLICITY

The Production of The Beet Hummus Round

Crafting the Hummus Base

The process begins with a classic chickpea hummus, elevated by the addition of roasted beets. Roasting enhances the beets' natural sweetness and earthy flavor while creating a vibrant pink hue that sets this dish apart. The result is a smooth, creamy base that is both flavorful and visually stunning.

Preparing the Cucumber Base

Fresh English cucumbers are carefully sliced into uniform rounds to ensure consistency in size, texture, and presentation. The crisp cucumber provides the perfect foundation, offering a refreshing contrast to the velvety hummus. Precision in this step guarantees a polished, professional appearance for every bite.

Finishing Touches

A delicate sprinkle of poppyseeds completes the dish, adding a subtle crunch and tying the elements together visually. Fresh mint adds a vibrant pop of color and a refreshing aroma, enhancing both the sensory experience and the sleek, modern aesthetic of the hors d'oeuvre.

Scalable and Consistent

Designed for ease of production, the Beet Hummus Round is simple to scale for events of any size. Our meticulous preparation process ensures consistent quality, making it a reliable and elegant choice for any menu. Its vibrant colors, balanced flavors, and thoughtful textures ensure it stands out as a guest favorite.

A CAREFULLY CRAFTED FOUNDATION

Overcoming Obstacles with The Beet Hummus Round

Challenge: Managing Cucumber Moisture

One of the primary challenges in creating the Beet Hummus Round was managing the natural moisture content of cucumbers. While cucumbers provide a crisp and refreshing foundation, their excess water posed a risk of compromising the texture and presentation. Moisture could cause the hummus to slide or lose its consistency, impacting the overall quality of the hors d'oeuvre.

Solution: Precision Preparation

To address this, we implemented a meticulous preparation process. After slicing the cucumbers into precise, uniform rounds, we placed them on paper towels to absorb excess moisture. This step required a delicate balance of timing and technique: allowing the cucumbers to dry too long risked losing their freshness, while insufficient drying could compromise the dish's structural integrity.

Workflow Optimization

To ensure the highest quality, we optimized our kitchen workflows to prep cucumbers as close to serving time as possible. This careful planning ensured that the rounds maintained their crispness while supporting the hummus without sliding or losing consistency.

Result: Consistent Excellence

By refining our preparation techniques and timelines, we achieved the perfect balance of freshness and texture. This meticulous attention to detail allowed us to overcome the challenge and deliver a consistently high-quality product that performed flawlessly in both taste and presentation.



THE *Recipe*

Total Ingredients

Chickpeas, Bean Water, Red Beet, Lemon Zest, Lemon Juice, Extra Virgin Olive Oil, Garlic, Cumin, Kosher Salt, Black Pepper, English Cucumber, Poppyseed

- *1 (14 oz) can chickpeas, drained (reserve ½ cup of the liquid)*
- *7 oz cooked red beet, cubed and drained*
- *1 lemon (zest and juice)*
- *4 tablespoons extra virgin olive oil*
- *1 garlic clove, peeled & minced*
- *1½ teaspoons ground cumin*
- *¾ teaspoon kosher salt*
- *⅛ teaspoon black pepper*
- *1 English cucumber, sliced into ¼ in thick rounds*
- *Poppyseeds and mint leaves, for garnish*

Prep Time: 10 min

Gluten-Free, Vegan, Nut-Free

Recipe Serves 6

Instructions

Prepare the Hummus

1. Place the drained chickpeas, reserving ½ cup of the can liquid, into a food processor. Pulse the food processor to begin grinding the chickpeas.
2. Add the cooked red beet, lemon zest and juice, olive oil, garlic clove, cumin, salt, and black pepper.
3. Puree the mixture on high speed until smooth and creamy. The mixture should be bright pink & smooth in texture. If the mixture is too thick, add the reserved chickpea liquid a tablespoon at a time until the desired consistency is reached. Additional olive oil may be used to create the smooth texture. Since ground chickpeas can have a grainy consistency, adding liquid will help smooth it out!

Prepare the Cucumbers

1. Slice the English cucumber into evenly sized rounds, about ¼ inch thick. And place on a paper towel to remove excess liquid.
2. Place the beet hummus mixture in a piping bag with a medium size tip.
3. Pipe the beet hummus (about 1 teaspoon) onto each cucumber round.
4. Sprinkle each hummus-topped cucumber round with poppyseeds for garnish. Mint leaves also make a beautiful addition to the garnishes.

Serve

1. Arrange the prepared rounds on a serving platter and serve immediately.
2. If preparing ahead of time, store assembled rounds in the refrigerator for up to 1 hour before serving to maintain freshness and texture.



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