Hummus Y'all

Private hummus workshops

The science of perfect hummus.

Hands-on. Intimate. Deliciously educational.







THE EXPERIENCE

More than a cooking class

This isn't your typical cooking workshop. It's a deep dive into the craft and chemistry behind the world's most beloved dip, guided by someone who approaches hummus with a scientist's precision and a chef's heart.

- Learn the secrets of impossibly smooth, silky hummus from scratch
- Understand the science behind texture, emulsification & flavor
- Create your own signature topping combinations
- Master the art of restaurant-style presentation & plating
- Enjoy your freshly made hummus creation
- Great for birthdays, corporate events, friend groups & date nights

"We bring everything. You just bring your appetite and curiosity."

PRICING

$35 per person

Capacity	10 – 30 guests
Duration	About 2 hours
Includes	All ingredients & equipment
Location	Your home or venue
Perfect for	Birthdays, team events, celebrations

Minimum booking $500



YOUR HOST

Alon

Former skin biology scientist turned full-time hummus entrepreneur. Alon brings a rigorous, scientific approach to perfecting every swirl, and an infectious passion for sharing it.

What makes it special

Science-backed technique for ultra-smooth texture

Hands-on participation: everyone makes their own bowl

Small & intimate setting, even at 30 guests

Fully portable we come to you

Book your private workshop

alon@hummusyall.com · hummusyall.com/catering · @hummusyall

Scan to book