White Bean Puree with Roasted Garlic

Ingredients:
1 small head of garlic, peeled, skins removed
2 tablespoons plus 1 teaspoon extra-virgin olive oil; divided
1 15-ounce can cannellini beans
1 teaspoon lemon zest
2 tablespoons fresh lemon juice
1 teaspoon kosher salt
¼ teaspoon ground black pepper
¼ cup loosely packed fresh Italian parsley leaves
2-3 small sage leaves

Directions:
1. Place the garlic cloves onto a piece of aluminum foil. Drizzle with the 1 teaspoon of olive oil.
2. Pull the foil together to make a pouch and grill over indirect medium heat. This will take 45 minutes to an hour.
3. Place the garlic cloves and beans into a food processor. Puree, then add the 2 tablespoons of olive oil through the feed tube.
4. Stop machine and scrape down the sides with a white rubber spatula.
5. Add the lemon zest, lemon juice, salt, pepper, parsley and sage.
6. Puree until the texture resembles hummus.