

CRUSHED BROAD BEAN & MINT BRUSCHETTA

Serves 4

INGREDIENTS:

250g Double Podded Broad Beans

Extra Virgin Olive Oil

1 Small Bunch Chopped Mint Leaves

Small Handful Grated Parmesan plus a few shavings to finish

8 Thin Slices French Stick/Ciabatta - Toasted

1 Clove Garlic

Salt and Pepper

DIRECTIONS

Simmer the broad beans until tender. About 2 - 3 minutes.
Drain and cool.

Place the beans in a bowl and lightly crush with a fork.

Season the beans with salt and pepper then mix in the parmesan, mint and a drizzle of olive oil.

Rub the toasted bread with the garlic.

Top the bread with the bean mix. Drizzle over a little more oil and finish with the parmesan shavings.