

Crostini with Peas and Beans

Season: Spring

Serves: 48 tastes

Fresh from the garden: Broad beans, mint.

Equipment:

Small saucepan
Colander
Electronic scales
Food processor
Spatula
Dessert spoons
2 baking trays lined with baking paper
Bread knives
Small bowl
Pastry brushes

Ingredients:

2 loaves ciabatta bread
Olive oil for brushing
2 cloves garlic
500g broad beans, cooked
400g frozen peas
5 tablespoons olive oil
3 tablespoons lemon juice
80g Parmesan cheese, grated
Salt and pepper
Mint for garnish

What to do:

1. Preheat oven to 180°C.
2. Discard the tough outer skins from the broad beans and add the beans to the food processor bowl.
3. Bring a small saucepan of water to the boil. Add frozen peas and cook for about 4 minutes. Drain in the colander. Run under cold water to stop the cooking. Drain and add to the food processor bowl.
4. Add the olive oil, lemon juice, salt and pepper and pulse. If you need to make a dairy free serve, remove a portion now. Add the Parmesan cheese and pulse again until well mixed, but still a bit lumpy.
5. Slice each loaf into 12 slices. Place onto baking trays and brush each side with a little olive oil. Bake for 5-6 minutes, until golden.
6. Rub each slice with garlic twice only.
7. Cut each piece in half then top with the bean mixture. Garnish with a little torn mint.