



Please note: Food images are representative only and not the actual cooked recipes.

Broad Bean Bruschetta

SERVES 4 • PREP: 30 MINUTES • COOK: 10 MINUTES

V Vegetarian

INGREDIENTS

- 300g broad beans (shelled)
- Olive oil (to drizzle)
- 4 slices of sourdough bread
- 140g pecorino cheese
- A handful of mint leaves

METHOD

1. Add the shelled broad beans to a pan of boiling water for 2 mins.
2. Drain the beans and cool with cold water, once cooled peel the bean from their skins
3. Chop the mint leaves finely, adding them to the beans, drizzling on some oil.
4. Heat a griddle pan to toast the bread both sides.
5. Spoon the bean mixture onto the toast and serve.



Bon Appétit!