

# Broad Bean, Mint and Ricotta Crostini

Serves: 32 tastings



**From the garden:** Broad bean & mint

## Equipment:

- Small saucepan x 1
- Colander x 1
- Mortar and pestle x 2
- Small bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Grater x 1
- Baking tray x 1
- Serving plates x 5

## Ingredients:

- 4 cups (1 packet) of frozen broad beans
- 1 garlic clove (roughly chopped)
- 2 tablespoons mint (roughly chopped)
- 1 tablespoon olive oil
- Zest & juice of ¼ lemon
- ½ teaspoon sugar
- Salt & pepper to taste
  
- 120g ricotta (crumbled)
  
- 1 French baguette (cut into 32 slices)

## Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the broad beans in a small saucepan filled with hot water from kettle for 6 minutes or until tender.
4. Drain and peel the skin off the cooked beans. Set aside.
5. Roughly mash the garlic and mint using a mortar and pestle.
6. Transfer to a small bowl then add oil, lemon zest, lemon juice, sugar, salt and pepper. Mixed evenly.
7. Roughly mash the broad bean in batches with a mortar and pestle.
8. Add the mashed bean and ricotta to the mint mixture. Mix gently.
9. Place slices of bread on a baking tray and bake for 10 minutes or until toasted.
- Tip: Put the bread in the oven after you peel the skin off the broad beans to save time.*
10. Top each slice of toasted bread with a tablespoon of broad bean mixture.
11. Serve into 5 serving plates.