

Dragon Pool!

Ingredients

300g podded broad bean

4 tbsp olive oil , plus extra for drizzling

juice 1 lemon

handful mint leaves

4 slices rustic white bread , such as
sourdough

1 garlic clove , peeled but left whole

140g pecorino cheese, shaved with a
peeler

Method

STEP 1

Cook the broad beans in boiling water for 2 mins. Drain, refresh under cold water, drain again, then peel from their skins.

STEP 2

Use a masher to roughly crush the beans with the olive oil and lemon juice, then stir through the mint. Season with salt and pepper to taste.

STEP 3

Heat a griddle pan, toast the bread on both sides, then rub with the garlic clove. Spoon some of the beans over each slice of bread, scatter over the pecorino and drizzle with more olive oil to serve.

