Bruschetta with broad beans, parmesan & herbs

**Fresh from the garden:** broad beans, garlic, oregano, parsley, thyme

**Recipe Source:** Stephanie Alexander Kitchen Garden Foundation

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**Equipment:**
- Large pot with water for boiling
- Chopping board, kitchen knife and bread knife
- Clean tea towel
- Strainer
- Large bowl with cold water
- 2 large mixing bowls
- Large mortar and pestle
- 2 small bowls
- Grater
- Pastry brush
- Grill plate
- Tongs
- Wire racks
- Wooden bread boards, for serving

**Ingredients:**

**For the broad bean topping:**
- 2 kg broad beans
- 1 teaspoon fresh oregano/thyme
- 2 teaspoons parsley
- 2 cloves garlic
- 50 g parmesan
- 150 ml extra virgin olive oil (plus extra for drizzling)
- Freshly ground black pepper and salt flakes

**For the bruschetta:**
- 2 French bread sticks
- Extra virgin olive oil
- 1 clove garlic

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**What to do:**

**For the broad bean topping:**
- Put a large pot of water on to boil.
- Set out the chopping board and knife. Dampen the tea towel and place it under the chopping board to prevent it from slipping.
- Pod the broad beans.
- Boil the podded beans for 2–3 minutes, then drain and refresh the beans in the bowl of cool water.
- Double-pod the beans by slipping the inner bean out of its skin. Put the inner beans in the mixing bowl. (Skins into the compost.)
- Chop the herbs and garlic finely, then grind to a paste with the mortar and pestle and set aside in a small bowl.
- Grate the parmesan into a small bowl.
- In batches, put the beans in the mortar and pestle and pound roughly, then add the herb/garlic mix. Add a splash of olive oil, then add the parmesan. Stir and taste. Add salt and grind some pepper in. Taste again.
• Pour back into a mixing bowl and set aside, allowing the flavours to infuse into the beans.

For the bruschetta:
• Cut the bread sticks into slices, evenly and diagonally across – you should get about 24 slices per stick.
• Pour some oil into a small bowl and, using the pastry brush, lightly paint the bread with oil on both sides.
• Heat the grill plate and, once it is hot, grill the bruschetta evenly on both sides, then take off to cool. Cut garlic clove in half.
• Once cool enough to handle, rub garlic cloves over the bruschetta.

To assemble:
• Divide the bruschetta for 3–4 tables. Present on your wooden breadboards.
• Spread a spoonful of broad bean dip onto each bruschetta slice.
• Drizzle some olive oil over.