



# Recipe of the Week

## **CROSTINI WITH SMASHED PEA & BEAN DIP AND MOZZARELLA**

*These crunchy seasoned crostini are the perfect bed for the green goodness on top*

### **Ingredients**

#### **Pea & Bean Dip**

- 1 small handful mint leaves
- Few parsley sprigs, leaves only
- 1 large handful (about ½ cup) frozen peas thawed
- 1 handful broad beans (double-podded, i.e. skins off)
- 1 clove garlic
- 1 good handful finely grated pecorino or parmesan
- Extra virgin olive oil
- ½ lemon, juiced

#### **Crostini**

- 1 short baguette
- Olive oil for brushing
- 2 tabs fresh thyme leaves, roughly chopped

#### **To Serve**

- 1–2 courgettes, shaved into ribbons with a peeler
- 1 small tub mini mozzarella (bocconcini) or 2 large balls buffalo mozzarella
- 1 handful fresh rocket, chervil, land cress, or a mix of delicate greens

## **Method**

### **Pea & Bean Dip**

In a pestle and mortar, or a food processor, smash mint and parsley with the peas, beans and garlic until mushy. Add pecorino then loosen the mixture with a few good glugs of olive oil. Balance out the flavours with a little lemon juice and salt and pepper. Makes about 1 cup.

### **Crostini**

Heat oven to 180 degrees C. Slice baguette into 1cm thick rounds and lay on a baking tray. Drizzle, brush spray with a little olive oil, sprinkle with salt and freshly ground black pepper, then sprinkle thyme over. Toast in the oven until crispy, about 10 minutes, turning halfway through. Set aside to cool.

### **When Ready to Serve**

Drape courgette ribbons on top of crostini then spoon over some dip and top with a little torn mozzarella. Add a sprinkle of green and top with a little cracked pepper and a further drizzle of olive oil if you wish. Serve immediately. Makes about 25.