SMASHED BROAD BEAN & MINT DIP

- about 200 gr broad beans (podded weight)
- 1/2 clove garlic
- 1 tsp salt
- 5 mint leaves
- 2 tbsp olive oil (or more)
- 50 gr grated parmesan
- a squeeze of fresh lemon juice
- bread to serve

Blanch the broad beans (unless very young, tiny & bright green) for two minutes in boiling salted water, drain and then squeeze the bright green peas out of the pale green cases.

In a mortar & pestle, crush the garlic and 1/2 tsp salt to a paste. Add the mint leaves and broad beans and grind until you get a slightly chunky textured puree.

Drizzle in the olive oil and mix well then add the cheese, lemon juice and season with salt and black pepper. Serve on/with toasted bread.