

Broad bean and Silverbeet Bruschetta

Ingredients

Broad beans – peeled and shelled.

spring onions or chives – chopped finely

parsley leaves and stems – chopped finely

silver beet leaves – washed and loosely chopped / stalks diced

¼ teaspoon salt

¼ teaspoon pepper

2 tablespoons olive oil

1 tablespoons grated parmesan cheese

½ chilli, de seeded and finely chopped.

What to do

1. Heat a frypan with oil and add onion, chilli, salt and diced silverbeet stalks. Fry off for 2 minutes.
2. Add broad beans, parsley, silver beet leaves and pepper and cook on low heat for 5 minutes stirring occasionally.
3. Take off heat and add parmesan cheese.
4. Place onto bread slices.

To make bruschetta

1. In a mortar and pestle, crush one clove of garlic, handful of thyme leaves, 3 peppercorns, and then add ¼ cup olive oil.
2. Heat a frypan and lightly brush bread with garlic and thyme oil on both sides and place onto the hot pan and toast on both sides until golden.