

Avo + Broad bean Smash

Full of flavour, take your smashed avo to the next level with this smooth and creamy twist on a brunch classic thanks to the magic combination of PurpleSkin® Avocados, feta and mint.

Serves 6 slices

25 minutes plus 20 minutes resting time

Ingredients

- 2 PurpleSkin® Avocados, roughly smashed
- 250g ~~frozen~~ broad beans, thawed & peeled *** cook for 6 mins**
- ~~3 tbsp marinated goats feta (we recommend Meredith Dairy brand)~~
- 1/2 bunch mint leaves, roughly torn
- Juice of 1/2 lemon
- Zest of 1/2 lemon
- Pinch kosher salt
- Freshly cracked pepper (to taste)

Yoghurt flatbread:

- 1 cup plain flour
- 1 tsp baking powder
- 1 cup plain Greek yoghurt
- Butter for cooking

Garnish:

- 150g baby tomatoes (optional)
- Extra lemon wedges

Method

To make the flatbread:

1. Combine the flour and baking powder together in a mixing bowl, once combined add the yoghurt.
2. Using floured hands or a spatula bring the dough together into a sticky ball, there is no need to knead this dough. Add a little extra flour to coat the outside of the dough and cover with a plastic wrap and

allow to rest for 20 minutes.

3. Heat up a non-stick heavy base fry pan on medium to high heat. ~~Add a knob of butter to melt.~~
4. On a well-floured surface cut the dough up into 6 pieces.
5. Using your hands gently flatten one ball at a time out then roll it out into a rough circle.
6. Place it onto the hot fry pan and allow to cook for 1-2 minutes or until it is golden brown and is lifting and creating air pockets. Flip it over and cook the other side for a further minute.
7. Repeat the process until all the dough is cooked.

Toppings:

1. Combine in a mixing bowl the broad beans, half of the mint leaves, lemon zest, lemon juice and a pinch of salt. Toss to combine.
2. In a separate mixing bowl add the avocado, remaining mint leaves and 2 tbsp of the marinated goats cheese. Using a fork roughly mash the ingredients.
3. To serve, spoon the avo mash over the top of the flatbread, add the broad bean mixture ~~and finish off with extra marinated goats cheese,~~ a drizzle of the marinating oil, baby tomatoes and a good pinch of freshly cracked pepper.

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