Broad Bean Dip

Ingredients

500 gram frozen broad beans (add fresh if available)

1 clove garlic, crushed

1 teaspoon ground cumin

1/2 teaspoon smoked paprika

2 tablespoon olive oil

1 tablespoon lemon juice

1 tablespoon finely chopped fresh mint

1 tablespoon olive oil, extra

1/4 teaspoon smoked paprika, extra

Method

1. Cook beans in medium saucepan of boiling water until tender; drain, reserving some of the cooking liquid. When cool enough to handle, peel away grey-coloured outer shells from beans.
2. Blend or process beans with garlic, spices, oil, juice, mint and enough of the reserved cooking liquid until mixture is smooth.
3. Serve dip drizzled with extra oil and sprinkled with extra paprika.