

Broad Bean and Feta with Gremolata

INGREDIENTS

- EXTRA VIRGIN OLIVE OIL, FOR BRUSHING
- 1 CLOVE GARLIC, HALVED
- 200G FETA, CRUMBLED
- 1.2KG BROAD BEANS, SHELLLED, BLANCHED AND PEELED*
- LEMON WEDGES, TO SERVE

GREMOLATA

- 1 CUP MINT, WASHED AND FINELY CHOPPED
- 1 TABLESPOON FINELY GRATED LEMON RIND
- 1 TABLESPOON EXTRA VIRGIN OLIVE OIL
- SEA SALT AND CRACKED BLACK PEPPER
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- 3 STEMS CHOCOLATE MINT, PICKED AND RESERVED FOR TOPPING

METHOD

1. To make the gremolata, place the parsley, lemon rind, oil, salt and pepper in a bowl and mix to combine. Set aside.
2. In a large flat bowl, add the broad beans, crumble the feta, top with the chocolate mint and spoon over the gremolata. Serve on top of the 'scallion' pancake.

**NB Depending on the age of your broad beans, you'll most likely need to shell the beans from their pods, and blanch them in salted boiling water for no more than 1 minute. Peel the grey skins to reveal the bright green beans, then refresh them under cold running water to halt the cooking process and retain their brilliant colour.*

Tip: Broad beans are in season in spring. When they're unavailable fresh, you can buy them frozen at most supermarkets. Thaw the beans and use them as directed in the recipe.