



# BROAD BEAN HUMMUS



## INGREDIENTS

- 450g podded broad beans
- 100g cannellini beans
- 1 garlic clove
- 2 tbsp tahini
- 1 tbsp lemon juice
- ½ tsp salt
- ½ tsp ground cumin
- 4 tbsp extra-virgin olive oil, plus extra for drizzling

## FROM THE GARDEN

- Broad beans

## EQUIPMENT

- Medium saucepan
- Colander
- Food processor
- Citrus juicer
- Measuring spoons

## INSTRUCTIONS

1. Fill a medium saucepan with water and bring to the boil.
2. Cook the podded beans in the boiling water for 5 mins, until just tender.
3. Pour cooked broad beans into colander, drain and refresh them under cold running water. Set aside to cool.
4. Once cool, peel the broad beans and discard the skins.
5. Place the broad beans (saving a few for garnish), cannellini beans, crushed garlic, tahini paste, lemon juice, salt and cumin in a food processor and start to blend, slowly pouring in the olive oil until completely combined. Use a little water to loosen if required.
6. Serve the homemade broad bean hummus in a bowl, topped with the saved broad beans, and a little drizzle of olive oil. Serve with rosemary flatbread.