

## *Broad-bean Dip*

- 350g podded broad beans (they will weigh about 200g when double-peeled)
- 1 tsp cumin seeds
- 2 cloves garlic, finely chopped
- sea salt
- pepper
- 3 tbsp cooking water
- 1/3 cup fruity extra virgin olive oil
- 1/2 tsp smoked paprika, plus extra for serving (optional)

### **Method**

Bring a saucepan of lightly salted water to the boil and drop in the podded broad beans. Cook for about five minutes, then drain, reserving one-third of a cup of the cooking water. Run the drained beans under cold water for 30 seconds and double-peel.

Heat a small non-stick frying pan and toast the cumin seeds until fragrant, keeping them moving with a wooden spoon. Tip into a mortar and pestle and grind to a powder.

Place 2 tbsp of the cooking water in a blender with all ingredients other than the olive oil and blend to a smooth puree.

With the motor running add the olive oil. Taste for seasoning and adjust. If the puree is too thick, thin with the rest of the cooking water. Spoon into a shallow dish and drizzle the puree with a film of extra virgin oil and a sprinkle of paprika (optional).

Alternatively, this dip is firm enough to be piled onto garlic-rubbed bruschetta.

