

Broad Beans and Minted Goats Cheese on Toast



PREP TIME
5 MINS



COOK TIME
5 MINS



TOTAL TIME
10 MINS



SERVES 4 PEOPLE



EASY



Ingredients

Best quality sourdough bread you can find
200g fresh broad beans, shelled
200g soft goats cheese
4 tbsp of whipping cream
1 tbsp chopped fresh mint
Extra virgin olive oil to drizzle
Sea salt flakes to taste

Method

Start by blanching the broad beans in salted boiling water for 90 seconds, drain and cool under cold running water. Peel the beans off the shells and set aside.

To make the minted goats cheese, mash the cheese with a fork, add the cream and chopped mint, season with salt.

Cut the bread into one-inch thick slices, drizzle with some oil and lightly toast on a dry pan or char grill pan.

Spoon the minted goats cheese and broad beans on top of each slice and drizzle with olive oil and season with salt.

<https://www.bascofinefoods.com/spanish-recipes/broad-beans-and-minted-goats-cheese-on-toast/>