

# Broad Bean Dip

**Season:** Spring

**Serves:** 6 or 20 tastes

**From the garden:** broad beans, garlic, lemon, basil

<b>Equipment:</b> metric measuring scales and spoons mezza luna and board citrus juicer saucepan colander mortar and pestle spatula serving bowl	<b>Ingredients:</b> 200g broad beans juice of a lemon 1 handful of basil, roughly chopped 1 garlic clove peeled and finely chopped. 1 tbsp olive oil salt, to taste freshly ground black pepper, to taste
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## What to do:

1. Put a saucepan of water on to boil.
2. Prepare all the ingredients based on the instructions in the ingredients list.
3. Boil the beans in water for 5 minutes, until tender.
4. Drain and peel the cooked beans.
5. Add the beans to the mortar with the lemon juice, herbs, garlic, oil and a pinch of salt and pepper. Pound to a smooth paste with the pestle.
6. Taste for salt and pepper and season if necessary.
7. Using the spatula, scrape the dip into the serving bowl.