

Broad bean dip

Ingredients

1kg broad beans in their shells (2 ½ cups shelled beans)
2 cloves of garlic
salt
2 sprigs marjoram
1 teaspoon ground cumin
1 lemon
ground black pepper
½ cup olive oil

Method

Bring a medium saucepan of water to the boil.
Shell the broad beans and collect the beans in a bowl.
Cook the broad beans with a pinch of salt for 10 minutes, until they are tender. Drain in a colander, keeping the water.

In a mortar and pestle, combine the peeled garlic and 1 teaspoon salt. Work to a paste. Chop the marjoram leaves finely.

Juice the lemon and add the cumin to the juice.
Combine beans, garlic, marjoram, lemon juice and cumin in the food processor bowl until smooth. Keep the motor running and add the olive oil. Scrape down the sides and taste for seasoning. If the consistency is too thick, add some of the reserved cooking water.