

Broad Bean and Mint Dip

Equipment

Saucepan
Measuring cups
Measuring jug
Food processor
Colander
Large
Non slip mat
Chopping board
Knife

Ingredients

1 kilogram broad beans
4 cloves garlic, peeled
1 cup of mint leaves, chopped
½ cup of parsley, chopped
200mls olive oil
2 teaspoons salt

Method

1. **Fill** saucepan with hot water
2. **Place** saucepan of water on the stove to boil
3. Carefully **put** salt and broad beans in boiling water
4. **Boil** for 5-8 minutes (until broad beans cooked)
5. **Drain** using the colander into large bowl keep water for later
6. **Leave** broad beans to cool
7. **Place** broad beans, garlic, mint, olive oil and parsley in food processor and blitz until smooth
8. **Add** water as needed to thin if mixture becomes too thick