# Broad bean and parmesan bruschetta

## Ingredients

- 2kg fresh broad beans, podded (to give about 400g) (see Notes)
- 1/3 cup (80ml) olive oil, plus extra to brush
- 3 rosemary sprigs
- 3 garlic cloves, roughly chopped, plus 1 extra garlic clove, halved
- 1 loaf ciabatta, cut into 8 thick slices
- 2 tbs roughly chopped flat-leaf parsley
- 100g parmesan cheese

## Equipment

- Measuring spoons & cups
- Sharp knife
- Chopping board
- Mini muffin tray
- Frypan
- Large jug

## What to do

1. Blanch broad beans in boiling salted water for 1 minute, then plunge into iced water and squeeze beans from skins. Set aside.

2. Warm oil, rosemary and chopped garlic in a pan over very low heat for 15-20 minutes, stirring occasionally, to infuse oil. Don’t allow garlic to colour.

3. Add beans, 1 tablespoon water and 1/2 teaspoon each salt and pepper. Increase heat to medium and cook for 2 minutes or until beans are cooked and bright green.

4. Meanwhile, preheat a chargrill pan or grill to high. Brush ciabatta with oil, then grill for 1-2 minutes each side until golden and charred. Rub halved garlic over toasts.
5. Top toasts with beans and a drizzle of oil. Sprinkle with parsley, cheese and black pepper, then serve immediately.