

Broad bean and pea pate

A fresh green pate, which is a popular starter.

Ready in 20 minutes Serves 4

Ingredients

- 150g broad beans
- 150g peas
- 2 cloves garlic
- 2 tbsp oil
- juice of 1 lemon
- 2 tbsp mint
- salt and freshly ground pepper

Method

1. Heat the oil with the cloves of garlic.
2. Cook until the garlic is soft, but not brown. Leave to cool.
3. Cook the peas and beans until tender, and then set aside.
4. Combine all the ingredients in a food processor and blend.
The texture should be quite coarse.
5. Season well with salt and freshly ground black pepper.
6. Serve with oat cakes, toast or fresh crusty bread.