Broad Bean, Basil and Parmesan Dip.

**Equipment**
- 2 chopping boards
- 1 chef’s knife
- 1 bowls
- 1 tablespoon
- 1 wooden spoon
- 1 spatula
- Food processor

**What to do**

1. Shell the beans into a bowl.

2. Set out the chopping boards and knives. Peel the garlic and chop roughly. Put the garlic and salt into a pestle and mortar and grind to a paste.

3. Rinse and gently pat dry the herbs. Juice the lemon.

4. Blanch the broad beans in a pot of boiling salted water, about 8 mins (depending on size). Refresh in a bowl of icy cold water.

5. Put the cooked beans, herbs, s/p, parmesan, lemon juice and a 1/3 cup cooking liquid into a food processor. Along with the mashed garlic and wiz to a smooth sauce.

6. Turn machine off, scrape down the sides, put lid back on and continue to gently pour oil in to mixture to form a mayonnaise consistency.

7. Taste, season if necessary and serve with Zucchini and sweet corn Fritta’s.

**Ingredients**

1 kg broad beans in the pod
2 cloves garlic
2 sprigs oregano/basil
1 lemon
1/2 c extra virgin olive oil
Salt and Pepper
2 tsp finely grated Parmesan

**From the Garden**

Broad beans
Oregano
lemon