



Broad bean crostini with Barossa Valley Cheese Co Farm Cheese

This is a lovely appetizer or can be the base to a lovely salad just place the finished crostini on the plate and top with young salad leaves dressed with a little olive oil and lemon juice

8 pieces of good quality bread sliced to ½ inch thickness

100gm shaved Barossa Valley Cheese Co Farm Cheese

2 cups shelled and blanched broad beans – outer skins removed

1 teaspoon chopped mint

½ teaspoon chopped lemon thyme

¼ cup chopped flat leaf parsley

½ cup EVOO

Sea salt and pepper to taste

Combine the olive oil and herbs in a food processor blend to a paste. Add the broad beans and pulse until a smooth puree forms. Season with salt and pepper.

Toast the bread lightly and top with the broad bean puree, then a thin shaved piece of the Farm cheese. Drizzle with Olive oil and serve.