



## Warm Salad of White Bean Mushroom Leek and Vache Curd.

### *Ingredients*

300g 1 2/3 cup lima beans  
1.0L 4 cup water  
2 cloves garlic crushed  
3 bay leaves  
6 peppercorns  
160ml 2/3 cup Extra Virgin Olive Oil plus extra to serve  
450g 3 leeks  
20ml 1 tbspn Verjuice  
25g 1 lemon zest cut into strips, no pith  
2 tbspn butter  
400g mushroomsliced  
2 tspn murray valley salt  
1/2 tspn pepper  
1 handful flat leaf parsley chopped  
160g vache curd

Step 1: Add lima beans to a heavy based pan, with water, garlic, bay leaves, peppercorns and two tablespoon of Extra Virgin Olive Oil.

Step 2: Wait for the pot to come to a simmer, turn down and cook over a very, very low heat, for an hour with the lid off. Check after an hour and cook for slightly longer if needed (will depend on the freshness of the bean).

Step 3: In a large frypan heat three tablespoons of Extra Virgin Olive Oil and add the leeks. Cook at a medium temperature for 5 minutes, then add one tablespoon of Verjuice, turn temperature down, pop lid on and cook over very low heat for a further 8 minutes. Add in lemon at the last moment.

Step 4: In a large frypan melt butter with 2 tablespoons of Extra Virgin Olive Oil, add mushrooms and salt. When almost cooked add pepper and toss through.

Step 5: Once all components are cooked, combine together in a large bowl, serve and finish each plate with cracked black pepper, a drizzle of Extra Virgin Olive Oil, freshly squeezed lemon juice, chopped parsley and vache curd.

Compliments of the Chef, Maggie Beer  
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