



# Broad Bean Bruschetta

(to serve 4)

## Ingredients

### To make your own white bread loaf

- 500g strong white flour, plus a little extra for dusting
- 1 sachet dried yeast
- 1 teaspoon salt
- 325mls lukewarm water
- 50mls olive oil, plus a little extra for greasing
- Extra water, for brushing

### or alternatively

- 8 thick slices (2cm is a good guide) of good quality Italian bread
- 350g broad bean pods (fresh if available, otherwise frozen is fine)
- 100g baby spinach leaves
- Leaves from 5 sprigs fresh oregano
- 150g marinated goat cheese
- Juice of 1 lemon
- Drizzle of quality extra virgin olive oil
- Sea salt flakes and black ground pepper, to taste

## Method

### To make your own loaf

1. Make the dough by combining the flour, yeast and salt into a large bowl and making a well in the middle. Combine the water and the oil and pour in the middle. Mix the flour and oily water together with your fingers or a wooden spoon until it's a soft, wet, yet workable, dough. Tip the whole thing into a lightly floured surface and start kneading for about 10 minutes until the dough is soft and elastic. Place the dough in a clean bowl greased with olive oil, cover with plastic cling wrap and leave to rise for an hour or so, until it has doubled in size.
2. Once it has doubled in size, tip the dough back out onto a lightly floured surface and knock it back by pushing the air out. Then mould it into a loaf shape and place in a 900g greased loaf tin. Cover with a clean tea towel and leave to prove for another 30-45 minutes.
3. Heat the oven to 200C (fan forced) and once preheated, dust the top of the loaf with a little extra flour and place the tin in the oven to bake for 15 minutes. Reduce the heat to 170C and continue to bake for 30 mins until the loaf sounds hollow when you take it out of the oven and tap its base. Leave the bread to cool on a wire rack or wrap it up in a clean tea towel if you prefer a slightly softer crust.

### To make the bruschetta

1. Bring a pot of water to the boil, add the broad beans and cook for a couple of minutes (or about 4 minutes if frozen) until they are soft but not mushy. Remove from the heat, drain, refresh under cold water and then peel off the outer pod. Place the lovely green inner beans into a medium bowl.
2. Place the spinach leaves and oregano leaves in the same pot and stir about for a minute until they slightly wilt. Remove them from the heat and place with the broad beans. Add the lemon juice, olive oil and season to your liking.
3. In the meantime, heat a griddle pan over high heat until it is smoking. Place the sliced bread onto the pan in batches, turning after about a minute or when each side is slightly chargrilled.
4. Once you have chargrilled the eight slices, divide between four plates. Spread a nice thick layer of goat cheese over each slice, top with the broad bean mixture and serve with a little extra freshly ground pepper if you like.