

Broad bean and parmesan bruschetta

<p>Ingredients</p> <ul style="list-style-type: none">• 2kg fresh broad beans, podded (to give about 400g) (see Notes)• 1/3 cup (80ml) olive oil, plus extra to brush• 3 rosemary sprigs• 3 garlic cloves, roughly chopped, plus 1 extra garlic clove, halved• 1 loaf ciabatta, cut into 8 thick slices• 2 tbs roughly chopped flat-leaf parsley• 100g parmesan cheese	<p>Equipment</p> <p>Measuring spoons & cups Sharp knife Chopping board mini muffin tray Frypan Large jug</p>
<p>What to do</p> <ol style="list-style-type: none">1. Blanch broad beans in boiling salted water for 1 minute, then plunge into iced water and squeeze beans from skins. Set aside.2. Warm oil, rosemary and chopped garlic in a pan over very low heat for 15-20 minutes, stirring occasionally, to infuse oil. Don't allow garlic to colour.3. Add beans, 1 tablespoon water and 1/2 teaspoon each salt and pepper. Increase heat to medium and cook for 2 minutes or until beans are cooked and bright green.4. Meanwhile, preheat a chargrill pan or grill to high. Brush ciabatta with oil, then grill for 1-2 minutes each side until golden and charred. Rub halved garlic over toasts.	

5. Top toasts with beans and a drizzle of oil. Sprinkle with parsley, cheese and black pepper, then serve immediately.