

BROADBEAN SALAD

700 grams beetroot, peeled and cut into wedges
400 grams broadbeans, shelled
large bunch of watercress

Pesto:

70 grams pine nuts
1 cup packed watercress
1 clove garlic, crushed
1 tablespoon lemon juice
4 tablespoons olive oil
1 tablespoon water
sea salt



Preheat oven to 180 degrees.

Place the beetroot in a roasting dish, toss with olive oil, salt and pepper and roast for 40 minutes, turning occasionally, until tender. Cool.

Blanch the broad beans in boiling salted water. Peel the broad beans to reveal the green beans inside.

Pesto:

Place all the ingredients in a food processor and process until smooth. Season with salt.

To serve:

Lay watercress on serving dish.

Place roasted beetroot on top.

Carefully spoon pesto on top of this, and lastly dress with broadbeans.

Garnish with parsley.