

# Smashed peas and whipped goat cheese on toast

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Smashed peas and whipped goat cheese on toast.

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- Serves: 4
- Cooking Time: 5 mins
- Course: Starter
- Cuisine: Vegetarian

## Ingredients

- 200g goat's cheese (at room temperature)
- 2tbsp fresh lemon juice
- Fine sea salt
- Freshly cracked black pepper
- 50ml extra-virgin olive oil (plus more for drizzling)
- 200g peas, fresh or frozen
- 1 small clove garlic

- 1 small bunch mint or dill leaves, chopped
- 1 baguette

**1** Blend the goat's cheese and lemon juice together until smooth and season to taste with salt and pepper.

**2** Gently warm the olive oil in a saucepan set over a medium heat. Add the peas and garlic and as they soften, mash them against the side of saucepan with a fork, pressing them into the oil, while keeping them fairly chunky. Season with salt and pepper and stir in the herbs. Set aside and leave to cool.

**3** Cut the baguette in half lengthways and in half again across the centre to make four slices. Drizzle the bread with oil and toast lightly under a hot grill.

**4** To assemble, spread a generous amount of goat cheese on to each toast. Top with the smashed peas, drizzle with a little olive oil and serve immediately.