



Pea and Mint with Goats Cheese Crostini

70g frozen peas, defrosted

1 garlic clove

Sprig mint, leaves only

1 -2 tbsp olive oil

25g crumbly goats cheese

Black pepper

Method

1. Add all ingredients except the goats cheese to a small blender. Puree ingredients, adding enough olive oil to form a smooth paste.
2. Spread a crostini with the puree, top with a few pieces of goats cheese and a scrunch of black pepper.