

RECIPES

PAPPARDELLE WITH BROAD BEANS

2 handfuls of homegrown ALLOTINABOX® Broad Beans
2 handfuls of fresh homegrown peas (or you can use frozen)
300g Fresh or dried Pappardelle Pasta
A few slices of Goats Cheese
2 oz Butter
2 shallots, finely chopped
Black Pepper to season
Olive Oil

Pasta first, if you can't make your own fresh pasta, then opt for a good dried variety that has an egg base. You can pick up some a variety of pasta Pappardelle brands at a good food market or Italian Deli. We would recommend making your own though; it's so simple and great fun!

This dish comes in three parts, pasta, veg and puree. But don't worry it won't take long. To make the puree, heat the olive oil in a pan, add two of the chopped shallots and cook for about 5 minutes making sure it doesn't colour. Add in one handful of your homegrown broad beans and peas and cook for another four minutes.

Keep slowly adding water until the veggies are covered. Bring to the boil and then promptly turn down the heat, put on the lid and leave to cook for 20 minutes. The mixture should be soft enough so at this point you're ready to get out the hand blender to whiz whilst it's still hot.

Blend until you get a mixture a little bit like mushy peas, be careful not to cover the kitchen! If it gets a little too thick, just add some splashes of water.

The next step is to get your pasta boiling, for roughly around 12 minutes (Don't forget to salt your water).

Whilst your pasta is cooking, blanch the remaining handfuls of peas and beans in a small pan of boiling water for no longer than two minutes. Drain, refresh with cold water and pop to one side. A few minutes before your pasta is ready, heat oil in a large pan add in your peas and beans, drain your pasta and add that in too.

Now you're ready to serve! Simple dish up your serving, drizzle over your Broad Bean puree and finish with a few sprinkles of Mint, a drizzle of olive oil and crumble over some goats cheese. Add salt and pepper to taste!

Serves 4 hungry growers

Ready in 30 minutes

Happy Cooking!

