

Fresh broad bean salad

Preparation time: 20 minutes

Cooking time: 45 minutes to 1 hour

Ingredients (for one person):

- 100g fresh broad beans
- 1 Tbsp of fresh chopped parsley and coriander
- 1 clove garlic
- 2 Tbsp of olive oil
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{4}$ tsp turmeric
- $\frac{1}{4}$ tsp salt
- 2 tsp sweet paprika

Seasoning:

- $\frac{1}{4}$ preserved lemon rind
- $\frac{1}{2}$ tsp ground cumin

Preparation:

Place the fresh broad beans into a saucepan and add 1 clove of pasted garlic. Finely chop the fresh parsley and coriander and add all the ingredients to the pan except those for seasoning.

Heat on a medium temperature until garlic is golden, cover with boiling water and leave to simmer with the lid half open until tender.

Evaporate off any remaining liquid and turn off the heat. Add the sliced preserved lemon and cumin seasoning to the pan, mix and serve.
It can be served as a warm or cold salad.