

NYBG

EDIBLE ACADEMY SUMMER SOLSTICE WEEKEND



SPRING PEA HUMMUS CROSTINI

Prepared for the Edible Academy Solstice Weekend by
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Ingredients

- 2 cups shelled fresh peas
- 1 tablespoon lemon juice, plus more if desired
- 1 garlic clove
- ¼ cup fresh basil leaves
- ¼ cup fresh mint leaves
- ¼ teaspoon salt
- 3 tablespoons extra virgin olive oil

For assembly:

- 1 french baguette, sliced into ¼ inch-thick pieces
- Olive oil
- 4 oz goat or ricotta cheese
- Sea salt
- Flowering herbs (like chive blossoms, flowering thyme, etc),
for garnish
- Freshly ground black pepper, for garnish (optional)

Instructions

Preheat the oven to 375°F.

Bring a pot of salted water to a boil and add the peas. Cook until tender, about 3 to 4 minutes. Drain and run under cold water.

Meanwhile, brush the thin-sliced baguette lightly on both sides with olive oil and arrange in one layer on a large baking sheet. Bake until lightly golden and toasted, about 6 to 8 minutes, flipping once halfway through. Set aside to cool slightly.

In a food processor, add the cooled peas, lemon juice, garlic, basil, mint, and salt. Pulse until coarsely chopped and combined. With the motor running, slowly drizzle the olive oil into the mixture.

Spread a spoonful of goat or ricotta cheese onto each crostini. Spread a layer of pea hummus over the top. Garnish with a sprinkle of salt, flowering herbs, and black pepper if desired.