



Byessar - Moroccan broad bean dip

1kg Broad beans shelled
2 cloves Garlic mashed
1-teaspoon fresh oregano
1-teaspoon ground cumin
175 ml extra virgin olive oil
Salt and pepper

Garnish

1-teaspoon paprika
½ teaspoon chilli powder
½ teaspoon cumin
3 spring onions chopped

Boil beans lightly for 15 minutes, drain and reserve the cooking water.

In a blender put ½ cup of the water and the beans, garlic, oregano, cumin, oil, and blend, if its too thick add a little of the cooking water to thin it down.

Season and check then transfer to a bowl plate,

To garnish mix the spices and dust the top of the dip with them, then drizzle with oil and sprinkle the spring onions over the dip.

Serve with toasted Pita or Pide bread.