

MY HUSBAND COOKS:
A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.
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Pea & Mint Crostini

Ingredients:

1 cup shelled peas
2 radishes
1 bunch watercress
1 lemon (zest & juice)
5 medium leaves of mint
Ricotta salata
Baguette
Extra virgin olive oil
Salt
Pepper

Directions:

1. Salt water until it tastes of sea water. Bring to a boil over high heat. Add the peas and cook for 6 minutes. The peas should be soft in the mouth -- overcooking is not a negative. Strain the peas and shock in an ice bath to stop cooking.
2. Slice the bread into thin discs, brush lightly with olive oil, lightly salt, and toast.
3. Combine the lemon juice, zest, peas and mint and then blitz with stick blender. The texture should be paste-like, similar to baby food. Season with salt and pepper to taste.
4. Spread the puree on toast, then garnish with leaves of watercress, slices of radish and grated ricotta salata.