

Broad Bean Fritters, Herby Whipped Goat's Cheese



Serves 3

Prep 10 mins

Cooking 20 mins

Challenge

Ingredients

200g soft goat's cheese

100g soft cheese

olive oil chives a small bunch, chopped

4 rashers smoked streaky bacon

125g plain flour

½ tsp baking powder

1 egg, beaten

150ml milk

1 lemon, zested

250g broad beans, weighed after being double-podded

1. Whisk the goat's cheese, soft cheese, 1 tbsp oil and a pinch of salt in a bowl with an electric whisk until light and fluffy. Fold in the mint and 1 tbsp chopped chives. Cover and chill. Grill the bacon until crisp.
2. Tip the flour and baking powder into a bowl with ½ tsp salt. Make a well and whisk in the egg and milk until you have a smooth batter. Fold in the lemon zest, broad beans and most of the remaining chives.
3. Heat a non-stick frying pan with a drizzle of oil. Add spoonfuls of the batter to the pan to make 8cm wide fritters. When they start to set, and bubbles come to the surface in the batter, flip, and cook for a few more minutes until lightly golden on both sides. Keep warm under foil while you make the rest.
4. Serve the fritters with spoonfuls (make quenelles by moulding the cheese between 2 spoons, if you like) of the whipped goat's cheese on top. Crumble over the bacon, and sprinkle with chives to serve.