

Pea & Ham Hock Crostini



Makes 24

Prep 20 mins

Cooking 10 mins

Easy

Ingredients

1 tbsp olive oil, plus extra to drizzle (optional)
25g butter
2 banana shallots, finely chopped
250g fresh or frozen peas
50g Parmesan, grated

1 large thin baguette, sliced diagonally in 1 cm slices
50g ready-cooked pulled ham hock and/or 12 cooked quail's eggs, halved

1. Heat the oil and butter in a large frying pan. Add the shallots and cook gently over a low heat until softened. Meanwhile, bring a large pan of water to the boil, add the peas, bring back to the boil and simmer for 1 min only. Drain straight away in a colander and run under the cold tap to cool.
2. When the shallots have softened, transfer to a food processor along with the peas, and the cheese. Season generously. Pulse a few times to roughly crush the peas to a coarse purée - you want to keep it quite chunky. Season to taste.
3. Preheat the grill to high. Arrange the baguette slices on a large baking sheet and grill for 30 seconds - 1 minute each side until toasted and golden. Remove to a wire rack and set aside.
4. When ready to serve, spoon the purée on to the crostini and top with a little ham hock and/or halved quail's eggs. Transfer to a board or platter, season with black pepper and garnish with some herbs or a drizzle of oil, if liked.