

Crostini with Preserved Lemon-Spring Peas

2	Garlic Cloves, Roasted
¼ Cup	Parsley, Chopped
3 T	Extra Virgin Olive Oil
½ tsp	Sea Salt
2 Cups	Peas
1 T	Preserved Lemon Peel, Finely Chopped
1 T	Fresh Lemon Juice
1/8 tsp	Cayenne
To Taste	Fresh Ground Pepper

Combine peas, roasted garlic cloves, parsley, 1 T olive oil, pinch of salt and ½ cup water in small sauce pan. Cook over medium heat until peas are tender. Drain and reserve liquid. Put mixture into food processor and pulse until a paste forms. Transfer to a bowl and stir in lemon juice and chopped preserved lemon. Top toast with pea paste and top with additional preserved lemon.