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# *Green beans w garlic & goat's cheese*

## Ingredients

500g fresh picked green beans, blanched until bright green then chilled in icy water.

1 head of roasted or slow bar-b-q garlic

The juice & zest of one lemon

1-2 Tbs virgin olive oil

1 pack of Tasmanian goat cheese

pistachio dukkah

salt & pepper to taste

## Method

Toss the blanched, chilled beans together with the lemon juice, oil, salt and pepper.

Place into a bowl and top with the roasted garlic cloves, crumbled goat cheese and a sprinkle of dukkah.