



## The Swan at Southrop's

Garden Bruschetta, sparkle radish,  
soft boiled quail eggs, watercress, salsa verde

### Ingredients for 2 servings

2 1.5cm thick slices of Sourdough, toasted or chargrilled & rubbed with fresh garlic  
6 Garden fresh radishes, washed & leaves left on  
6 pods of broad beans, beans removed from their pods  
1 bunch of asparagus, snap the wood off, discard and cut the rest into smaller pieces  
4 quail eggs, cooked in boiling water for 2 minutes, refreshed then peeled  
50g or 1 bunch of watercress, stems removed, washed & spun  
Juice of 1 lemon

### For the Salsa Verde

15g parsley leaves  
15g basil leaves  
15g dill leaves + an extra 30g for garnish  
25g mint leaves  
1 banana shallot, peeled & diced  
25g lilliput capers  
2 cloves of garlic  
200ml extra virgin olive oil, good quality  
Sea salt & black pepper to taste

### Method

1. For the salsa verde; place all the dry ingredients into a blender. Blitz on full power for 10 seconds, then add half of the E.V.O.O. and blitz for a further 30 seconds. Then add the remainder of the oil slowly until your happy with the salsa consistency. You can make it as stiff or as gushy as you wish.
2. Place the broad beans, radishes, asparagus and watercress into a mixing bowl, toss with a bit of the lemon juice, olive oil, sea salt & black pepper to taste.
3. The only thing left to do is to assemble your bruschetta, starting with a generous helping of salsa verde on the sourdough, then adding the vegetable & watercress mix moments before you or your guests are ready to eat... and enjoy!!!!