

## Greek Bean Canapes

1 1/2 cup (375ml) canned white kidney beans, rinsed and drained  
3 oz (90g) feta cheese  
2 tbsp olive oil  
1 tsp grated lemon rind  
1 1/2 tbsp lemon juice  
Salt and freshly ground pepper

Crisp flatbread  
3 tsp sesame seeds

Combine kidney beans and feta cheese in a food processor and pulse until beans are chopped. Add olive oil, lemon rind, and juice. Puree until fairly smooth. Season with salt and pepper.

Spread bean mixture on flatbread and arrange on platter. Sprinkle seeds over top. Or serve separately as a dip with pieces of flatbread on the side.

The spread can be made up to 2 days ahead and stored in the refrigerator, but the canapés are best assembled just before serving.