

SCHRAMSBERG

# RECIPE

## FAVA BEAN DELIGHT

*Submitted by  
Camp Schramsberg 2005 Alumni,  
Christine Larsen*

PAIR WITH:

RESERVE

### INGREDIENTS

1 1/2lb fava beans  
4 tbsp. fruity ex-virgin olive oil  
Salt and pepper to taste  
Lemon juice  
Toasted baguette slices, approx. 15  
Mint  
Pecorino cheese



### PREPERATION

- Bring a medium pot of salted water to boil.
- Add fava beans and cook until bright green, approximately 2 min.
- Drain and rinse under cold water and drain again.
- Peel favas.
- Add favas and a pinch of salt and pepper.
- Cook stirring often and adding a little water to keep beans moist, about 4-5 minutes.
- Puree favas in a food processor until smooth.
- Transfer to a bowl and season to taste with lemon juice, salt pepper.
- Serve on 15 or so toasted baguette slices.
- Brush toasts with same olive oil.
- Spread with a good dollop of puree.
- Garnish with mint and pecorino shavings.