

Fava Bean Tartine

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Fava Bean Purée Toast:

- Fava Bean Toast
 - Homemade / Local Bread
 - Fava Bean Purée
 - Shaved Pecorino Romano
 - Radish Sprouts
- Fava Bean Purée
 - 2# Fava Beans (in pods)
 - Lemon Juice – 2 TB
 - Salt
 - Pepper

Directions:

Remove the fava beans from their shells. Blanch the beans in a pot of salted boiling water for 30 seconds. Immediately shock in ice water to stop the cooking. Peel the skins off of the blanched fava beans & add to a food processor. Add 2 TB lemon juice, a large pinch of salt & freshly cracked pepper. Blended until your desired texture is achieved! Taste and adjust with more lemon, salt or pepper.

To finish: Toast the bread in butter until golden brown. Spread the fava bean purée across the toast. Shave Pecorino Romano on top of the fava using a vegetable peeler. Garnish with radish sprouts and enjoy!



Whipped Ricotta Toast:

- Whipped Ricotta Toast
 - Homemade / Local Bread
 - Whipped Ricotta
 - Thinly Sliced Radish
 - Fava Greens
- Whipped Ricotta
 - Whole Milk Ricotta – 16 oz tub
 - Olive Oil – 2 TB
 - Lemon Zest – 1 lemon
 - Salt
 - Pepper

Directions:

Add the ricotta to a food processor. Add the olive oil, lemon zest, a pinch of salt and pepper. Process on high to aerate and smooth out the ricotta. It should increase by volume a small amount throughout the whipping process. Taste and adjust with more lemon zest, lemon juice, salt and pepper as need be.

To finish: Toast the bread in butter until golden brown. Spread the whipped ricotta on toast. Dress the fava greens in your favorite olive oil and vinegar. Garnish the toast with the dressed fava greens and sliced radish. Enjoy!

