

SAN GIUSEPPE FAVA PUREE WITH MEYER LEMON TAPENADE

2 c dry, shelled Fava beans	1 large clove of garlic, crushed
2 ½ c water	½ c flat Italian parsley leaves
1 tsp. salt	1 c extra virgin olive oil

Place the Favas, salt & water into a saucepan and bring to a boil. Reduce heat, cover, and simmer until the beans are soft & mushy- about 1 hour.

After the beans are cooked, let them cool a bit, and then place in a food processor with the parsley & crushed garlic. Pulse a few times, and then add the oil in a stream while blending. Taste, and correct salt if necessary.

I know, it seems like a lot of oil, but just go with it- it works! I sourced the beans on Amazon- be sure to get the SHELLED dried Favas. Serve at room temperature with Meyer Lemon Tapenade, or a drizzle of good olive oil over the top, on crostini or some nice crackers.

Meyer Lemon Tapenade

Coarsely chop 1-2 Meyer lemons- the entire lemon, including the skin. Place in a bowl and add salt to taste, coarsely ground black pepper, and extra virgin olive oil. Toss these ingredients together & spoon onto the top of the Fava puree.

Please note: I have tried to be as precise as possible with this recipe, even though that is not the way I usually cook. Feel free to play with the ingredients to suit your own taste.

Marie Giacalone