

Fava Bean Bruschetta

Recipe by Chef Tracey Shepos Cenami

Serves 6 to 8 as an appetizer

1½ cup fava beans, blanched and cleaned out of skin

½ cup Meyer lemon olive oil (*extra virgin olive oil may be substituted*)

1 small clove garlic

1 lemon, zested

1 Tbsp., plus ½ tsp. lemon juice

1 Tbsp. Vella Dry Jack cheese, grated (*Parmesan may be substituted*)

2 Tbsp. small basil leaves

¼ cup marcona almonds, chopped

¾ tsp. kosher salt

4 ounces burrata cheese

Hearty bread, cut in ½-inch thick slices

½ cup small arugula leaves

In a food processor, combine fava beans, oil, garlic, lemon zest, lemon juice, cheese, basil, almonds and salt. Pulse until slightly pureed, but still with some texture.

Serve on toasted bread and top with burrata. Garnish with arugula leaves.