

SPRING PEA AND RICOTTA CROSTINI WITH FAVA BEANS

Preparation: 20 mins. | Cooking: 30 mins. | Servings: 10-12

INGREDIENTS

1 baguette, sliced 1/4 inch thick
1 1/2 cups shelled peas
1 cup shelled fava beans
1 cup ricotta
1/4 cup grated parmesan, plus more shaved for topping
2 tablespoons chopped fresh mint
1 tablespoon olive oil, plus more for brushing and drizzling
1/2 teaspoon grated lemon zest
1/2 teaspoon kosher salt
Flaky sea salt, for topping



INSTRUCTIONS

Bring a pot of water to a boil and set up a bowl of ice water. Drop the peas in boiling water, let the water return to a boil and cook the peas for 2 minutes. Scoop the peas out of the water and plunge them immediately into the ice water. When they are cool, take them out of the ice water and reserve. Repeat this process with the fava beans. When the fava beans are cool, remove the tough outer layer and reserve the beans. In a food processor, pulse the peas to make a paste. In a large bowl, combine the pea paste, ricotta and parmesan; mix well and season with kosher salt. In a separate bowl, toss the favas with the mint, olive oil, lemon zest and a pinch of kosher salt. Set aside. Brush both sides of baguette slices with olive oil and toast, flipping, until lightly browned. Spread about 1 tablespoon of the pea ricotta mixture onto each crostini. Top with favas, a shaving a parm, drizzle of olive oil and a pinch of sea salt.