

# PALMINA



## Fava Bean Crostini paired with Palmina Traminer 2006

**1½ cups Fresh fava beans**  
**1 Garlic clove, peeled and crushed**  
**1 Leek, white part only, cleaned and diced**  
**3 tbsp olive oil**  
**½ tsp fresh mint**  
**½ tsp fresh oregano**  
**½ tsp fresh thyme**  
**1 tbsp ricotta cheese**  
**French bread**  
**Kosher or coarse sea salt**

1. Shell the fava beans. Place the beans in a pan of boiling water for one minute, then drain the beans and run cold water into the pan. Pull off the skins.
2. Heat 1 tablespoon of olive oil in a frying pan, then add the garlic and leek. Lower the heat and cook until softened.
3. Pulp the beans, garlic and leeks in a blender. Add the herbs and continue to blend.
4. Slowly add 1 tbsp of olive oil and the ricotta and blend.
5. Slice the bread and spritz with the remaining olive oil. Broil until lightly browned.
6. Spread the crostini with the bean mixture, and then sprinkle with sea or kosher salt.

