



## **Fresh Fava Bean & Goat Cheese Pesto**

3 pounds fresh Fava bean pods

2 large garlic clove, crushed

1/2 teaspoon fine sea salt

1 tablespoon fresh squeezed lemon juice

1/2 cup Extra Virgin Olive Oil

1/3 cup fresh goat cheese

1/4 cup really good quality Romano

Have a medium bowl of ice water prepared. Bring a medium pot of lightly salted water to boil. Shell the fava beans and add to the salted water. Blanch the fava beans for 2 minutes and then add to the bowl of ice water. Allow to cool. Slip the peel off each bean and place in to a food processor with all the other ingredients. Pulse until pureed and creamy, drizzle with more EVOO or flavored oil is great to.