

RED BICYCLETTE

Fava Beans and Heirloom Tomatoes

- 1 Handful of fresh fava beans, removed from pods
- 1 Small lemon, cut in half
- Salt and pepper
- 2 tsp. Extra virgin olive oil
- 3 Basil leaves, torn into little bits
- 2 Medium heirloom tomatoes thinly sliced
- 1/4 c. Goat cheese, crumbled
- 3 Slices pancetta (or bacon), crisped and crumbled

Directions

Bring a medium pot of salted water to a boil. In the meantime, use your thumbnail to break through and remove the fava beans' skin. Boil favas for a few minutes, and taste one to make sure it is tender and cooked through. If not done yet, boil for another 1 or 2 minutes. Strain out when beans are done. In a small bowl, mix together the favas, a small squeeze of fresh lemon, pinch of salt and pepper, olive oil, and basil. Arrange tomatoes on two plates and sprinkle with a little salt and pepper. Top with goat cheese and then the fava/basil mixture, and garnish with the pancetta.

Serves 2

Delicious, when paired with Red Bicyclette® Chardonnay