



Fresh Ricotta and Fava Bean Bruschetta

Makes 8 appetizer servings

Ingredients

1 1/2 cups shelled fresh fava beans (about 1 1/2 pounds)
8 4x3x1/2- inch slices country-style bread, cut in half crosswise
8 garlic gloves, cut in half crosswise
15 ounces fresh Mystery Bay Farm ricotta cheese
Extra-virgin olive oil
1/3 cup thinly sliced fresh basil

Preparation

Cook fava beans in medium saucepan of boiling salted water until just tender, about 1 1/2 minutes for fava beans. Drain. Rinse under cold water; drain well. Peel fava beans if using; set aside. (Can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 375°F. Arrange bread pieces on baking sheet; toast in oven until light golden, about 12 minutes. Rub 1 side of each bread piece with cut side of 1 garlic half, pressing firmly to release juices into bread. Top each bread piece with 1 heaping tablespoon ricotta cheese, then fava beans, dividing equally. Place 2 bread pieces on each of 8 plates. Drizzle lightly with olive oil. Sprinkle with salt and pepper. Garnish with sliced basil and serve.