



Fontina Grilled Cheese with Fava Bean Purée

Makes 4 sandwiches

Ingredients

- 1 cup shelled fava beans (fresh or frozen)
- 1/4 cup extra virgin olive oil
- 1/4 cup pine nuts
- 3 cloves garlic
- Juice of 1/2 lemon, plus zest
- A few sprigs of fresh thyme
- Salt and pepper to taste

- 1/2 lb. fontina cheese
- Multigrain bread, sliced
- Butter, softened

1. Prepare an ice water bath by filling a large bowl halfway with ice and water; set aside.
2. Bring a large pot of generously salted water to a boil. Add the frozen favas and boil until the bean inside the outer skin is bright green and firm but not hard, about 1 to 2 minutes. Drain the favas and immediately place in the ice water bath until cool. Peel the light green skin from each bean to reveal the bright green inner bean, discard the skins, and set the beans aside.
3. Toast the pine nuts in a small pan until just beginning to turn golden brown. Remove immediately and set aside to cool.
4. Heat a bit of olive oil in a small pan over medium heat until shimmering. Add the garlic and thyme, and cook until the garlic is slightly golden.
5. Transfer the beans, pine nuts, garlic, and thyme to a food processor or blender. Add the lemon juice and zest, along with 1/4 cup of olive oil. Puree until smooth.
6. Spread the fava bean puree onto half of the bread slices. Stack thin slices of fontina cheese on the other half of the slices. Assemble the sandwiches, and spread the outside of the sandwiches with the softened butter.
7. Heat a bit of butter in a skillet over medium heat. Once hot and bubbling, grill the sandwiches until the cheese is soft and melted, turning to brown both sides. Do this in batches if you don't have enough room in the pan for all of the assembled sandwiches.
8. Carefully remove from the pan and enjoy! If you have any leftover fava bean puree, you can refrigerate it to make more sandwiches later, or use it as a dip for crunchy veggies or chips.