Truffled Fava Bean Dip

Here is a lovely springtime dip that I had completely forgotten about. I used to make this all the time back in our winery days, but you know how it is - you make something over and over, then move on. Well, lets move back! It's really very simple, but also a labour of love because fava beans are the devil. You think you have done all the work shucking them, then you find there is a second skin that needs to be removed. Aargh! After that though, it's a breeze. All the shucking is worth it.

1 ½ cups (8oz. or 240g.) cooked fava beans (I'm sorry I can't really tell you how many pods to start out with - just fill a produce bag to the top. You only get about 4 beans per pod)
1 clove garlic, peeled
2 tbsp. white truffle oil
1 tsp. truffle salt
1 tsp. fresh lemon juice (or more, to taste)

Cook the shucked fava beans in simmering water 3-5 minutes. Drain, then with your fingernail, pinch off one end of the outer skin and then squeeze the bean out. It takes a while, but it is strangely satisfying to pop them out.

Put the beans and the remaining ingredients in a mini food processor and whiz away! Puree until very smooth. Adjust the salt and lemon juice to taste.

Ta da! Serve with anything you like. We like toasted baguette or pita chips and sliced vegetables.

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