

## Fava Hummus with Bitter Greens Fave e Cicoria

Pugliese-style Fava Hummus with Bitter Greens

2/3 pound (300 g) dried fava beans (also known as broad beans), soaked for 12 hours

2 ¼ pounds (1 k) wild chicory

Half of a medium onion, finely sliced

A ripe tomato (a canned tomato will work in winter), seeded and chopped

1 clove garlic, chopped

Salt to taste

Olive oil, for cooking and at table

Slices of toasted bread



Take a thick-bottomed pot large enough to contain the beans, add a quarter cup of olive oil, and sauté the onion and the garlic until the onion is translucent. Add the tomato, cook for a few seconds more, and then add the beans and enough water to cover them by at least an inch. Bring the pot to a boil and simmer the beans for 2 hours, skimming away the froth that rises to the surface occasionally. When the beans are done, pass thru a food mill and stir in 1 cup of olive oil. Season with salt and pepper.

While the beans are simmering, wash the chicory and put it in a large pot. Season lightly with salt and cook (the moisture that remained on the leaves after you rinsed them, coupled with the water the leaves give off, should be sufficient) until the ribs are soft and most of the liquid has been absorbed, about 20 minutes. They should be cooked through and tender. Turn off the heat and keep warm.

Spoon the blended beans into a serving dish, and arrange the cooked chicory dressed with lemon and olive oil in a mound in the center. Serve with toasted bread, salt and pepper, agrumato olive oil, and a tasty rosato di Puglia.

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