



Baked Goat Cheese, Fava, and Artichoke Dip

Ingredients

One 10-ounce log goat cheese, at room temperature
One 8-ounce package cream cheese, at room temperature
Zest of 1 lemon, plus 2 tablespoons juice
1/2 teaspoon kosher salt
1 cup coarsely chopped drained marinated artichoke hearts
1 cup fresh fava beans, shelled, blanched, and peeled
1 bunch scallions, white and green parts, chopped (about 1 cup)
1/4 cup panko bread crumbs
3/4 cup grated Grana Padano
Crackers or toasted baguette slices, for serving

Directions

When using fresh fava beans, after shelling from the pods, blanch for 5 minutes in boiling water, rinse in cold water, and remove skin from each bean.

Preheat oven to 375 degrees. In a food processor, combine the goat cheese, cream cheese, lemon zest and juice, and salt. Process until very smooth, scraping down the work bowl several times in between pulses.

Add the artichokes, favas, and scallions, and pulse several times, just to break them up a bit; you want them to remain quite chunky.

Scrape the mixture into a 2-quart gratin or other shallow baking dish. Sprinkle with the panko and the grated cheese. Place on a baking sheet (to catch any drips), and bake until the top is golden brown and the edges are bubbly, about 25 to 30 minutes.

Serve with a basket of toasted breads or crackers.

Makes about 8 servings

Note: to make this dip any time of year, use frozen peeled favas and thaw under running water. If using fresh favas, remember that 2 pounds in the pod will equal about 1 cup of beans once shelled and peeled.

Source: "Lidia's Celebrate Like an Italian" (Bastianich)