

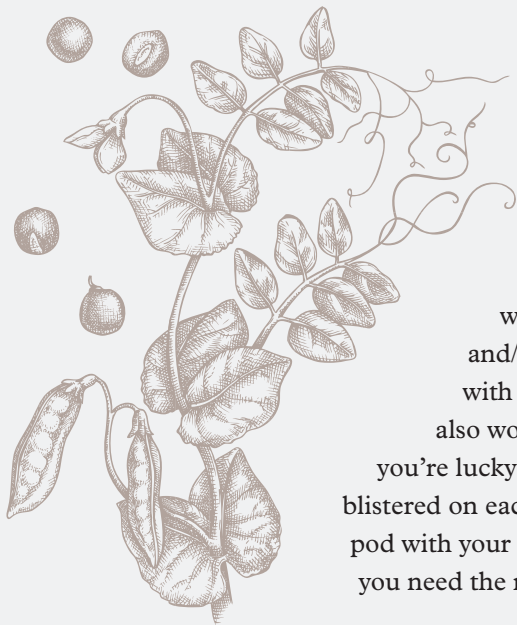
GRILLED FAVA BEANS WITH RICOTTA SALATA AND BLOOD ORANGE

BY JENNIFER OAKES

The arrival of fresh fava beans at the market in spring has been a staple of the KLWM calendar for decades. Whether Richard Olney's famous fava bean purée, featuring a generous dose of butter and salt and spread atop the best baguette you can find, or this recipe of grilled fava beans with ricotta salata and blood orange, you simply cannot go wrong!

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| 1 pound fresh fava beans in their pods, the younger and smaller the better | ¼ cup extra-virgin olive oil |
| 1 teaspoon flaky sea salt, like Maldon | 2 blood oranges, segments supremed |
| 3 cloves garlic, thinly sliced | 1 lemon |
| 1 teaspoon not-too-hot ground chili pepper flakes, like Marash | ¼ pound ricotta salata, shaved in large flakes with a vegetable peeler |

Mix first five ingredients together in a bowl and toss to coat favas. Remove favas to grill, leaving behind any remaining olive oil. Cook favas over medium-high heat on an outdoor gas or charcoal grill, or use a cast-iron grill pan. Cook on one side until slightly blackened, and then turn and grill other side until pods start to open slightly, about 4 minutes each side.



Meanwhile, add blood orange segments to remaining olive oil mix in the bowl and lightly toss to coat. Once favas are finished cooking, mound pods on a platter, intersperse with blood orange segments, squeeze lemon over top, and then lavish with shavings of ricotta salata and more olive oil if you want. Eat with your hands, popping out the beans and/or eating the smallest pods whole along with the oranges and cheese. (This recipe also works well with whole English peas if you're lucky enough to find them. Cook them until blistered on each side, and then scrape peas from the pod with your teeth. Eat the shells only if you feel like you need the roughage.)

Serves 2–3

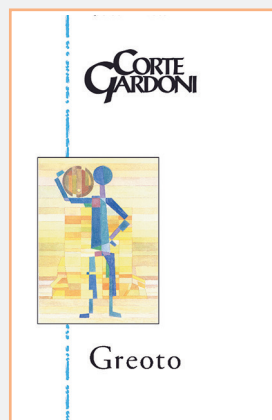
March 2023

ADVENTURES



2021 CUSTOZA “GREOTO” CORTE GARDONI

Our longest-running Italian import—since 1987!—Corte Gardoni’s Custoza is among the most charming and versatile white wines in our portfolio. At the heart of this refreshing and generous blend is Garganega, one of Italy’s oldest grape varieties, and arguably *the* quintessential grape planted in the regions surrounding Verona. Over the last five decades, the Piccoli family has earned notoriety and respect in the west of the Veneto, between Lake Garda and Verona, for their efforts to champion local grape varieties in the face of increasing pressure to replace them with more popular French grapes like Chardonnay and Merlot. Their loyalty and tenacity have paid



off as the region’s distinctive white wines have seen revived interest in recent years. Their Greoto—made from Garganega, as well as Trebbiano, Trebbianello, Cortese, and Manzoni Bianco—is one of the best examples, boasting beautifully balanced notes of orchard fruit, citrus, and minerality. —TOM WOLF

\$16.00 per bottle \$172.80 per case



LEFT *Gargnano, on the western bank of Lake Garda.* © Gail Skoff

COVER *The Dentelles de Montmirail shelter Domaine de Durban.* © Joanie Bonfiglio

KERMIT LYNCH WINE MERCHANT

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2020 BEAUMES-DE-VENISE ROUGE DOMAINE DE DURBAN







It takes a glance at Kermit’s book *Adventures on the Wine Route* to understand the high esteem in which we hold the Dentelles de Montmirail in the southern Rhône valley and the appellations that surround this small chain of dramatic “teeth”-like peaks. Its western slopes are home to Gigondas, where Kermit and the Brunier family run Domaine



Les Pallières. The southern slopes, meanwhile, descend into Beaux-de-Venise, one of the region’s great *crus* for reds that show the spice, earthiness, and soul we love in our southern Rhône blends. The defining feature of the terroir in Beaux-de-Venise is the soft, ochre Trias, a limestone soil that dates back to the earliest part of the Mesozoic era. Ordinarily, this soil would only be found thousands of feet underground, but as the Dentelles formed, they carried Triassic soil to the surface, where today it lends freshness and finesse to Beaux-de-Venise’s reds. Add to this Durban’s prime position, perched high over the Rhône Valley, where the high elevation, cooler microclimate, and pine forests protecting the vines from fierce mistral winds all contribute to incredibly healthy and evenly ripened grapes. Evoking black fruit, *garrigue*, and spice, this rustic *rouge* is charming and versatile enough for long-simmering stews in the colder months and grilled chicken and sausages on the patio in warmer months ahead. —TOM WOLF

\$23.00 per bottle

\$248.40 per case

					
2021 Custoza “Greoto” Corte Gardoni	50% Garganega, 25% Trebbiano, 10% Trebbianello, 10% Cortese, 5% Manzoni Bianco	15- to 50-year-old vines Moraine	Serve <i>cold</i> 48–52° F Do not decant	Orchard fruit, citrus, minerality Charming, refreshing, versatile	Drink now
2020 Beaux- de-Venise Rouge Domaine de Durban	70% Grenache, 25% Syrah, 5% Mourvèdre	47-year-old vines Clay, Trias limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	<i>Garrigue</i> , earth, ripe black cherry Soulful, balanced, robust	Drink now through 2030