

Gorgonzola, Fava Bean, And Purple Potato Canapés

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Yield: Makes about 60 canapés

ingredients

1/3 cup walnuts

1 tablespoon olive oil

3/4 cup shelled fresh fava beans* or lima beans (about 3/4 pound in pods)

10 small purple potatoes* or small red potatoes (each about 2 inches in diameter; about 1 1/2 pounds)

6 ounces Gorgonzola cheese, softened

6 ounces cream cheese (about 3/4 cup), softened

*available at specialty produce markets and some specialty foods shops

preparation

Finely chop walnuts. In a small heavy skillet cook walnuts in oil over moderate heat, stirring, until golden and transfer with a slotted spoon to paper towels to drain.

Have ready a bowl of ice and cold water. In a kettle of boiling salted water blanch beans 1 minute and immediately transfer with slotted spoon to ice water to stop cooking. Drain beans and gently peel away outer skins.

Return kettle of water to a boil and cut potatoes into 1/4-inch-thick rounds. Cook potatoes 8 minutes, or until just tender, and transfer with slotted spoon to ice water to stop cooking. Drain potatoes in a colander and pat dry with paper towels.

In a small bowl stir together Gorgonzola and cream cheese until combined well. (Canapé ingredients may be prepared up to this point 2 days ahead. Keep toasted walnuts in an airtight container at room temperature. Chill beans and potatoes separately in sealable plastic bags and chill Gorgonzola cream covered with plastic wrap.)

To assemble canapés:

Spread about 1 teaspoon Gorgonzola cream on each potato slice and top each canapé with a bean, pressing down gently. Sprinkle canapés with walnuts. Canapés may be assembled 6 hours ahead and chilled, covered.