

Fava, Radish & Pecorino Salad

Serves 4

Notes:

- I use scallions in place of spring onions and I do not soak them in ice water. If you are sensitive to raw onion, you might not want to skip this step, which will soften the onion's bite.
- I use edamame in place of the fava beans. I buy frozen shelled edamame, which I cook as follows: drop the edamame into boiling water, drain immediately, then plunge into a bowl of ice water. If you are using favas and need guidance on blanching and peeling, [find instructions here](#).
- I use more lemon juice and herbs than suggested.

Ingredients

- 2 spring onions or scallions
 - 1 3/4 cups/240 grams blanched, peeled fava beans (or edamame)
 - 10 radishes, thinly sliced
 - flaky sea salt or kosher salt
 - Freshly cracked pepper to taste
 - 5 tablespoons extra-virgin olive oil
 - 1 tablespoon fresh lemon juice or more to taste
 - 4 ounces young Pecorino Romano, sliced or broken into small chunks
 - 7 fresh mint leaves (or more to taste)
 - 5 fresh basil leaves
1. Thinly slice the spring onions and soak in cold water for a minute or two. Drain in a fine-mesh sieve and shake off the excess water. **Note: I skip this soaking step.**
 2. Toss the onions or scallions with the favas or edamame and radishes in a large bowl. Season with a big pinch of salt and pepper to taste. Add the oil and fresh lemon juice and toss again. Add the cheese and toss again. Taste and add more fresh lemon juice — I add at least another tablespoon — and a pinch more salt, too, if necessary.
 3. Tear the mint and basil into large pieces, leaving the smaller leaves whole. Add them to the bowl and toss one last time.