**fava (Boad beans puree)**

½ kg dry broad beans

3 chopped onions

2 teaspoons salt

3 teaspoons sugar

½ cup olive oil

Place ingredients in a deep saucepan, add boiling water to cover and cook over medium heat until you get a mashed appearance. You may add small amounts of boiling water while cooking. Remove from heat, stir and beat with hand mixer to smooth texture, pour into greased forming bowl and place in refrigerator to cool. Once cool enough turn over to service plate, sprinkle dill or fresh onions on top.