

CHEF SARA RHODES

FARRO RISOTTO WITH WILD MUSHROOMS

1 cup farro
2 Tbsp. unsalted butter
2 Tbsp. olive oil
½ oz. each dried porcini, chanterelle and oyster mushrooms
1 cup fresh cremini mushrooms, rough chopped
2 cloves garlic, minced
1 shallot, finely chopped
2 Tbsp. fresh oregano, chopped
½ cup dry white wine
5 cups chicken stock, warmed
1 cup mushroom jus, from reconstituting mushrooms
½ cup sun-dried tomatoes in oil, well drained and patted dry, chopped
½ cup finely grated Parmesan
½ cup heavy cream
3 Tbsp. fresh parsley, chopped
Salt and pepper to taste



Put dried mushrooms in a bowl and pour 1 ½ cups boiling water over and let steep for 10 to 15 minutes.

Place the farro in a large pot of cold water and bring to a boil. Simmer for 15 to 18 minutes. Drain and set aside.

When mushrooms are done steeping, strain them over a bowl, pressing down to get all the jus. Retain one cup of the mushroom liquid.

In a pot or large saucepan add butter and oil. Add the mushrooms, garlic, shallots and oregano and sauté just till tender, 3 to 5 minutes. Deglaze pan with the white wine. Add the drained farro and stir to combine. Add the mushroom jus to the chicken stock and start adding to the pan with the farro a little at a time. The liquid needs to be completely absorbed before adding more stock. Keep stirring and adding stock until the mixture is thick and creamy.

Add the sun-dried tomatoes, cream, cheese and parsley. Stir to combine and salt and pepper to taste.