

FARRO RISOTTO WITH ALMONDS, MINT & PECORINO ROMANO

By: Katy Sparks

6 servings

Ingredients

2 tablespoons olive oil
1 shallot, minced
½ cup pancetta or guanciale, minced
½ bulb fennel, minced
1 clove garlic, minced
1½ cups farro, soaked 20 minutes in cold water and drained
4 cups filtered water
Sea salt
½ cup raw, unroasted almonds, roughly chopped
¼ bunch mint, minced
1 bunch arugula, washed and cut into ribbons
2/3 cup grated pecorino romano
2 tablespoons butter for finishing
lemon zest, freshly grated
freshly grated black pepper

Directions

1. Heat the butter in a heavy sauce pan. Add the shallot, pancetta, fennel and garlic and sauté until tender.
2. Add the farro and water and a pinch of sea salt. Bring to a simmer and cook 20 minutes.
3. Remove the pan from the heat, but while still hot, stir in the almonds, mint and arugula. Fold in the grated cheese and butter and finish with a little freshly grated lemon zest and black pepper.
4. Serve immediately.