

Carra's Feast

WINERY

Farro Salad with Toasted Almonds and Smoked Mozzarella

SERVES 4-6



INGREDIENTS:

6 CUPS OF WATER

1 CUP OF FARRO

1/2 CUP TOASTED ALMONDS (*chopped roughly*)

6 OUNCES SMOKED MOZZARELLA (*cut into small cubes*)

SEEDS OF 1 POMEGRANATE (*or about one cup*)

1/4 CUP CHOPPED PARSLEY

3/4 CUP DRIED CHERRIES (*tart or sweet depending on your taste and roughly chopped*)

1/3 CUP OLIVE OIL

4 TABLESPOONS BALSAMIC REDUCTION OR PLAIN BALSAMIC VINEGAR

SALT TO TASTE

PEPPER TO TASTE

DIRECTIONS:

Combine the water, farro and salt in a medium saucepan and bring it to a boil. Reduce the heat to a simmer and cook uncovered for 20-25 minutes, until tender. Preheat your oven to 350 degrees Fahrenheit. Spread the almonds on a baking sheet and toast for about 5 minutes.

Drain the farro and spread out on a baking sheet to dry out. In large mixing bowl combine the farro, almonds, pomegranate seeds, parsley, cherries, and mozzarella, and toss to combine.

For the Balsamic Reduction, place one cup balsamic vinegar on the stove and heat until it has reduced by half and has a syrupy consistency. This will create a sweeter, less tart vinegar that goes nicely in this salad.

Place Balsamic Reduction in small bowl and slowly add the olive oil in a steady stream whisking constantly until blended. Combine with remaining ingredients, then season with salt and pepper and serve. This recipe can be made ahead of time and chilled for several hours if desired.