



Farro Risotto al Chianti

Recipe courtesy David Rocco



Total Time: 1 hr 10 min

Prep: 20 min | Inactive Prep: -- | Cook: 50 min

Level: Intermediate

Yield: 4 servings

INGREDIENTS

1/4 cup extra-virgin olive oil

3 shallots, diced

14 ounces farro or wheat berries

3 cups Chianti Classico wine

2 cups vegetable stock

2 tablespoons unsalted butter

Freshly grated Parmigiano-Reggiano cheese

DIRECTIONS

Heat the extra-virgin olive oil and 1 tablespoon butter in a large pot; add the shallots. Sauté the shallots until they are translucent. Add the farro, stir and lightly toast and coat with the butter. Add 1 cup Chianti and let it reduce completely, stirring constantly.

Ladle 1/2 cup vegetable stock at a time into the farro. Continue stirring, adding more vegetable stock as it evaporates. Repeat the process until the stock is gone.

Continue the process using the remainder of the wine. Cook for another 12 to 15 minutes or until the farro is al dente.

Stir in the grated Parmigiano cheese and the remaining butter. Transfer the risotto to a warm bowl and serve immediately.

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