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Mixed Vegetable and Farro Soup

CONTRIBUTED BY [MARIO BATALI](#)

ACTIVE: 50 MIN

TOTAL TIME: 2 HRS 45 MIN

SERVINGS: 6

HEALTHY

MAKE-AHEAD

VEGETARIAN

Eataly's vegetable counter specializes in [vegan](#) dishes—specifically, vegan dishes that people might not suspect are vegan. One is this thick, hearty soup made with a...

More Vegetable Soups

3 tablespoons extra-virgin olive oil

2 celery ribs, thinly sliced

1 medium onion, thinly sliced

1 medium leek, white and pale green parts only, thinly sliced

1 cup farro or wheat berries

1 tablespoon tomato paste

2 quarts water

One 15-ounce can borlotti or pinto beans, drained and rinsed

2 large carrots, halved lengthwise and sliced crosswise 1/4 inch thick

1 1/2 cups frozen peas

Salt and freshly ground black pepper

2 tablespoons thinly sliced basil

1. In an enameled cast-iron casserole, heat the oil. Add the celery, onion and leek and cook over moderately high heat, stirring a few times, until softened, 5 minutes. Add the farro and tomato paste and cook, stirring, until the grains are coated and shiny, 30 seconds. Add 1 quart of the water and the beans and bring to a boil. Simmer over low heat for 30 minutes. Add the carrots and the remaining 1 quart of water. Cover and cook over low heat until the carrots are tender, 30 minutes. Add the peas, cover and cook until tender, 5 minutes. Season with salt and pepper, top with the basil and serve with Juniper Grissini.

SUGGESTED PAIRING

Ripe, fruity Italian Sylvaner.

