

New Year's Eve Mushroom Farro

4	cups chicken stock	Salt and freshly ground
1	ounce dried porcini mushrooms	black pepper
10	ounces pancetta, diced	1½ cups white wine
2	tablespoons extra-virgin olivé oil	2 tablespoons butter
2	large shallots, minced	8 ounces button mushrooms, quartered
1	pound farro	1½ to 2 cups grated Parmesan.

In a medium pot, heat the chicken stock and keep warm. Place the dried mushrooms in a small bowl. Bring about 2 cups of water to a boil and pour just enough over the mushrooms to cover. Let sit for 15 minutes. Drain the mushrooms, reserving the liquid, and roughly chop. In a large, heavy pot, cook the pancetta in 1 tablespoon olive oil over medium-high heat until lightly browned. Reduce the heat to medium, add the shallots and cook until soft. Add the farro and cook for a few minutes to coat. Season with salt and pepper. Increase the heat to medium-high and add the wine, stirring until the liquid evaporates. Meanwhile, in a medium pan, heat the butter and remaining tablespoon oil. Add the button mushrooms and sauté until soft. Toss in the porcini mushrooms and season to taste with salt and pepper. Add the mushroom liquid to the farro, stirring until the liquid evaporates. Stir in the mushrooms. Add the stock, 1 cup at a time, stirring until the farro is al dente, 25 to 30 minutes. Do not overcook; the farro will continue to soften. Stir in the Parmesan, season as needed and serve immediately. *Serves 4 to 6. Adapted from Osteria del Matto in Spoleto, Italy.* ■