

## FARRO RISOTTO WITH ALMONDS, SHIITAKE MUSHROOMS AND BALSAMIC-GLAZED RADICCHIO

*(from Almonds, reprinted with permission)*

2 tablespoons olive oil, divided  
1/4 cups (45g) minced shallots  
8 ounces (225g) shiitake mushrooms, sliced 1/4 inch thick  
1 teaspoon salt, divided  
1 clove garlic, minced  
1 teaspoon dried thyme  
1 + 1/2 cups (300g) farro  
1/2 cup (125 mL) dry white wine  
1 + 1/2 cups (375 mL) chicken stock  
1 small radicchio, cored and sliced  
1/4 cup (60 mL) balsamic vinegar  
1/2 cup (60g) raw almonds, roasted, and coarsely chopped  
1/2 cup (60g) grated Parmigiano-Reggiano cheese  
freshly ground black pepper to taste  
minced fresh parsley leaves, for garnish

Heat 1 tablespoon of the oil in a large saucepan over medium heat. Add the shallot and cook until softened, about 2 minutes. Add the mushrooms and 1/2 teaspoon of the salt. Saute until the mushrooms begin to soften, about 2 minutes. Add the garlic and thyme. Continue to cook, stirring, until the mushrooms begin to release their juices, about 2 minutes more. Add the farro and stir to coat. Add the wine and cook until the liquid is nearly evaporated. Add the stock. Bring to a boil, then reduce heat to low. Cover and simmer until the farro is tender and the liquid is absorbed, about 30 minutes.

While the farro is cooking, heat the remaining 1 tablespoon of olive oil in a large skillet. Add the radicchio and saute for 1 minute. Add the balsamic vinegar and cook, stirring, until vinegar has thickened and coats the radicchio, about 1 minute. Remove from the heat and season with the remaining 1/2 teaspoon salt.

When the farro is tender, stir in the radicchio, half of the almonds, half of the cheese, and season with freshly ground pepper. Taste and adjust the seasoning. Place the farro in a serving bowl, sprinkle with the remaining almonds and the remaining cheese. Garnish with parsley, and serve immediately.