

Wild Mushroom and Farro Soup



FOODSERVICE

SERVING SIZE: 10

Ingredients

- 1/4 cup Dried Porcini Mushrooms
- 6 cups Water
- 3 tablespoons Olive Oil
- 1/2 cup Pancetta, chopped
- 3 cups Diced Onion
- 2 cups Carrots, Diced
- 2 cups Celery, Diced
- 1 1/2 tablespoons Fresh Garlic, Minced
- 3 1/2 cups Cremini Mushrooms, Sliced
- 1/2 cup Dry Marsala Wine
- 4 cups Beef Broth
- 3 units Thyme Sprigs, Tied with Kitchen Twine
- 2 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 2 tablespoons All-Purpose Flour
- 2 tablespoons Unsalted Butter, Softened
- 2 tablespoons Dry Marsala Wine
- 1/4 cup creme fraiche
- 1/4 cup Parsley, Chopped
- As Needed Salt To Taste
- As Needed Pepper to Taste

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Place the dried mushrooms and 6 cups of water in a medium pot and bring to a boil. Turn off the heat, cover, and set aside for at least 20 minutes
 2. In a large pot over medium heat add Oil, Pancetta, Carrots, Celery, Onion. Cook for ten minutes and stir occasionally, until vegetables are tender.
 3. Then add in Garlic and cook for two minutes. Add in Mushrooms and Marsala Wine cook for five to seven minutes until mushrooms release liquid.
 4. Strain the dried mushrooms through cheesecloth, reserving the liquid. Coarsely chop the Mushrooms and add them to the pot, along with the strained soaking liquid, Beef Broth, Thyme, Salt and Pepper.
 5. Bring to a boil, then add in Farro and simmer for forty five minutes. Discard the thyme bundle.
 6. In a small bowl, mash together the Flour and Butter and stir into the hot soup. Simmer for 5 minutes, then stir in the Crème Fraiche and remaining 2 tablespoons of Marsala, and taste for seasonings. Garnish with Parsley.
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