



2021 PETIT VERDOT

Wild Mushroom & Herb Farro

with Toasted Walnuts

Chewy farro, mushrooms and walnuts complement Petit Verdot's dark cherry and cocoa; fresh herbs brighten the savory finish.

Serves 4 | Prep 15 min | Cook 35 min | VEGETARIAN

INGREDIENTS

- 1 1/2 cups pearled farro
- 4 cups vegetable stock
- 1 lb mixed mushrooms, sliced
- 2 tbsp olive oil
- 1 shallot, minced; 2 garlic cloves, minced
- 1 tsp thyme leaves
- 1 tbsp butter
- 1/3 cup chopped toasted walnuts
- 1/4 cup chopped parsley
- 1 tsp sherry vinegar
- 1/2 tsp kosher salt; 1/4 tsp pepper

DIRECTIONS

1. Simmer farro in stock 25-30 min, until tender; reserve 1/2 cup liquid and drain.
2. Brown mushrooms in oil in batches 8-10 min. Add shallot, garlic, thyme, salt and pepper; cook 3 min.
3. Stir in farro, butter and enough reserved liquid to keep it moist; warm 2 min.
4. Finish with walnuts, parsley and vinegar. Serve warm as a main dish with a green salad.

POUR & SERVE

Taste first; decant briefly if needed and watch for sediment.