

## FARRO SALAD IN GLASSES



**Chef:** Barbara Benvenuti

### Method

Serve 6

In a pot of boiling salted water cook the farro for at least 20/25 minutes. Drain it and let it to cool down. Inside a glass start to create layers with the ingredients: farro - soleggiati tomatoes - olives - cured beef cut into strips - Montasio/Asiago cheese cut into strips. Finish with a garnish of fresh basil leaves, some soleggiati and a drizzle of extra virgin olive oil.

For a “vegetarian” version replace the cured meat with slices of mopur (wheat muscle) and the cheeses with diced tofu.

### Menù Ingredients

120 g Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91  
180 g Soleggiati - TX1  
429 g Farro perlato - Pearled Spelt - RLO  
60 g Carne salada del Trentino - Trentino “Carne Salada”  
Cured Beef - 2Q9  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

60 g Mixed cheeses: Montasio/Asiago  
q.s. Salt and Pepper  
q.s. Fresh basil