

FARRO SOUP WITH PROSCIUTTO AND CROUTONS



Menù Ingredients

850 g Zuppa di farro - Spelt Soup - ZR1X
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

50 g. Prosciutto
70 g. Cherry Toamtoes
q.s. Garlic
q.s. Pepper
q.s. Salt
q.s. Croutons

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock following the instruction on the package. Meanwhile in a saucepan add a drizzle of extra virgin olive oil and cook the garlic; then add the julienne prosciutto and the halved cherry tomatoes, letting them cook for a couple of minutes. At this point add the spelt soup and the stock. Season with salt and pepper and let it simmer for few minutes. Complete the dish with croutons and a drizzle of evoo.

Gluten Free Method
