

FARRO SOUP WITH VEGETABLES, GUANCIALE AND CHRISTMAS BROCCOLI



Menù Ingredients

200 g. Dadolata di verdure - Brunoise of vegetables - BS0K
60 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
60 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
800 g Zuppa di farro - Spelt Soup - ZR1X

Ingredients

q.s. Garlic
150 g. Christmas broccoli
120 g. Guanciale

Chef: Giovanni Pace

Method

Serve 6

Carefully wash the christmas broccoli and chop them. In a saucepan, with some extra virgin olive oil and garlic sauté the diced guanciale and the broccoli for a few minutes. Then incorporate the farro soup, the diced vegetables and cover with 400 g. of water. Bring the soup to a boil, then mix in the Parmigiano sauce and serve.

Gluten Free Method