

Farro & Almond Tabouleh

Serves 4

1 cup Farro
1 cinnamon stick
1 lemon, juiced
100 ml extra virgin olive oil
2 tablespoons of Mount Zero [dukkah](#)
Salt & Black pepper
1 cup torn coriander leaves
2 cups flat leaf parsley, torn
3 cups watercress, coarsely chopped
1 red onion, finely diced
1 celery heart, finely chopped, yellow leaves reserved
 $\frac{3}{4}$ cup raw almonds, toasted and coarsely chopped
5 ripe tomatoes, chopped

Place farro & cinnamon stick in a medium saucepan. Cover with water and bring to the boil. Simmer for 25-30 minutes or until farro is cooked and tender. Drain the farro well, then stir through lemon juice, half the olive oil and dukkah. Season, cover and allow to stand for 10 minutes until flavours to infuse. Uncover and allow to cool. Add all remaining ingredients and serve.

Garnish with reserved celery leaves and an extra sprinkle of dukkah.

www.mountzeroolives.com/recipes