

Roast garlic, mushroom and thyme farro

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450g of farro

6 golden shallots, peeled and finely chopped
500g of field mushrooms (I found the best at Jan Power's Farmers Market, Wednesdays in the Brisbane CBD opposite the casino)

1 clove of garlic, pre-roasted until soft then squeezed from the skins

30g of dried porcini (soak in a small amount of hot water for 10 minutes)

2 tablespoons of butter

1 tablespoon of olive oil

20 or so sprigs of fresh thyme

A cup of chicken stock

Parmesan to taste

Salt and pepper to taste



Bring a large pot of water to the boil and add farro. Boil for about 25 minutes or until soft.

Meanwhile, in a pan, heat the butter and olive oil, add the golden shallot and cook gently.

Slice the mushrooms and add to shallot. Cook until soft. Slice the soaked porcini, reserve the liquid. Add the porcini to the pan. Add the roasted garlic, thyme and chicken stock. Simmer.

Strain the farro and add to the pot of mushrooms. Stir together.

Season with salt and pepper. Grate over heaps of parmesan.