



Jinny's

Snap Pea & Farro Salad

Dressing

6 Tbl	Lemon Juice
1/2 cup	Parmesan Cheese
1/2 tsp	Black Pepper
2 tsp	Dijon Mustard
2/3 cup	Canola Oil
1/3 cup	Olive Oil

Farro

2 cups	Farro
1 ea	Head of Garlic
2 sprigs	Thyme
1 ea	Bay Leaf
1 sprig	Rosemary
1 Tbl	Salt
6 cups	Water

Salad

1 cup	Snap Peas
1/3 cup	Radishes
1 cup	Radicchio
2 Tbl	Mint
2 Tbl	Parsley
1/4 cup	Ricotta Salata
to taste	Salt
to taste	Pepper

Dressing Method:

In a blender combine the lemon juice, ground pepper, dijon mustard, buzz on low speed and slowly drizzle in the oils. Then add the ground Parmesan cheese, buzz for just a second longer. Chill until ready to use. Can be made 5 days ahead of time.

Farro Method:

Tie the herbs together with twine. Cut the top off the head of garlic. Combine everything together in a medium pot. Bring to a boil and cook until the farro is done all the way. 20-30 min. The grains should no longer be al dente. Strain and rinse with cold water until chilled.

To Serve:

Quickly blanch the snap peas. At home I like to place them in a bowl, then pour boiling water over to cover, let stand for 1 min or so, strain and run cold water over them until cool.
Radishes, cut into 1/2 inch pieces.
Radicchio, cut into 1/2 inch strips.
Mint, thinly slice,
Parsley, chop.
Ricotta Salata, grate.
Mix everything with the cooked farro, salt, pepper and dressing to taste.