



## Cheesy Farro

Equipment needed: cheese grater,  
stock pot, stove top

Yield: ½ cup

### Ingredients

2 ½ lb	<b>#618538 Farro</b>	1 tsp	Worcestershire sauce
2 tbp	cornstarch	2 cups	grated mild yellow cheddar cheese
3 tbp	water	2 cups	grated sharp white cheddar cheese
½ oz	cooking oil	1 cup	grated Gruyere cheese
¼ cup	diced white onion	½ tsp	salt
2 cups	whole milk	¼ tsp	pepper
1 cup	heavy cream		
1 tsp	yellow mustard		

### Preparation

- 1) Whisk cornstarch and water to make a slurry, set aside
- 2) In a large pot, heat oil and saute onion until translucent, about 2 minutes
- 3) Add milk, heavy cream, mustard, Worcestershire sauce, salt, pepper and bring to a simmer
- 4) Remove pan from heat and slowly begin adding cheese, about a handful at a time whisking to incorporate before adding next handful
- 5) Once all cheeses are fully incorporated, stir in farrow (can be thawed or frozen)
- 6) Stir over low heat 3-5 minutes, mixture should thicken a bit